

From: [Leticia Barrera](#)
To: [Powers, Nadia L](#)
Cc: [Leticia Barrera](#)
Subject: RE: 2nd Request for Clarification- Ace Mart Restaurant Supply
Date: Wednesday, January 22, 2025 4:24:02 PM
Attachments: [image003.png](#)
[image005.png](#)
[image006.png](#)

CAUTION: This email originated from outside Crowley ISD District. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Good Afternoon Nadia,

In our proposal, lines 8, 9 and 10 equipment items and accessories are priced together per campus. The Freight estimate listed in proposal of \$1,254.00 is for all Alto-Shaam equipment & accessories per campus. Freight total for lines 8, 9 and 10 is \$1,254.00 per campus, total of \$3,762.00 for all.

3 ea	FREIGHT	\$1,254.00	\$3,762.00
	Alto-Shaam Model No. FREIGHT (789F)		
	Freight Charge from Manufacturer Direct to Customer's Dock.		
	Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place.		
	(Freight estimate quoted per campus)		
		ITEM TOTAL:	\$3,762.00

*Thank you,
Leticia "Leti"*



Leticia Barrera | School Contract Specialist
2653 Austin Highway | San Antonio TX 78218
Schools Hotline: (210) 323-4422
lbarrera@acemart.com
schools@acemart.com

From: Powers, Nadia L <nadia.powers@crowley.k12.tx.us>
Sent: Wednesday, January 22, 2025 4:08 PM
To: Leticia Barrera <lbarrera@acemart.com>
Subject: 2nd Request for Clarification- Ace Mart Restaurant Supply
Importance: High

****CAUTION:** This email originated from outside the organization. Do not click links or open attachments unless you recognize the sender and know the content is safe. **

Good afternoon,

This is Nadia Powers, Director of Purchasing with Crowley ISD and the committee members have requested that Douglass Equipment provide the proper pricing for Line Item #9 including any necessary freight.

Per the tabulation, there is a note on line #9 for Ace Mart Restaurant Supply that states “ Please see Proposal Sheet for Freight Estimate” however, when the committee was reviewing your uploaded proposal, there was not a freight estimate fee included for this particular item. Please advise of the correct amounts as soon as possible.

Please include the proposed pricing of the line item for the quantity requested along with freight (if applicable). If there is no freight charge to the item, please provide the proposed price for that line item.

Please provide me with the below as soon as possible.

Please provide the proposed price including freight for each of the below line items:

Line Item #9- Stacking Hardware

Quantity Requested is 6

Manf. # is 5016707

Total: ENTER TOTAL HERE

-

Thank you,

Nadia Powers, M.S.Ed., RTSBA

Director of Purchasing

Crowley ISD



★★★★★
FIVE-STAR SERVICE
How was my service today?

*****Interested in Doing Business with Crowley ISD, please visit crowleyisdtx.ionwave.net and sign up for bid notifications for possible business opportunities.*****



Disclaimer

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Crowley ISD / RFP-050-2024-2025 Kitchen Equipment For DeerCreek ES, MeadowCreek ES & Sycamore ES

Deviations

The following are deviations to the terms and conditions of this bid that Ace Mart Restaurant Supply has:

- **Pricing:**
 - Pricing on this quote is valid until **June 30, 2025** or until specified by each manufacturer, see Proposal. Once a PO is issued, Ace Mart will validate pricing and attempt pricing holds if needed.
 - Speed Queen good until 6/1/2025
 - Alto-Shaam good until 2/5/2025
 - Vulcan good until 6/1/2025
 - Advance Tabco good until 3/1/2025
 - Cambro good until 12/31/2025
 - Pricing will be validated at the time of Purchase Order Submittal and confirmed with customer.
- **Lead Times:**
 - See Proposal for current manufacturer lead times; these are estimates only.
 - Ace Mart cannot be held responsible for delay in delivery due to the Supply Chain, but will do everything to ensure District's timelines are met. Please note, no liquidated damages apply.
- **Special Order Items & Warranties:**
 - Special Order Items; please note all specifications including but not limited to voltages, spatial allowance and make and model number shall be confirmed by the customer prior to purchasing as units may not be eligible for return to the manufacturer.
 - Equipment warranties **beyond** the standard manufacturer warranty is not included.
- **Bonds:**
 - A Payment and/or Performance Bond has **not** been added as it has not been requested by customer. Should one be needed, customer shall bear financial responsibility.
- **Freight & Shipping:**
 - All large kitchen equipment will ship directly from the respective manufacturer (*multiple drop shipments*) to Crowley ISD Warehouse. **No installation or set in place** is included with this proposal per RFP scope.
 - Freight estimates if applicable are included on the Proposal Sheet. These are estimates only and do not include a liftgate, set in place, inside delivery, or an appointment unless otherwise specified.
 - Freight estimates provided are based on current items and quantities; should anything change, Freight may need to be recalculated.
 - Those listed with Pre-Paid Freight are based on current items and quantities shipping to your one location; should anything change, Freight may need to be calculated.
 - Ionwave line items did not include space for Freight costs. **Additionally, Ionwave Response Total does not match Proposal Sheet total due to this.** Please review Proposal Sheet for full details.
- **Specific Line Item Notes:**
 - Line items are quoted and priced based on total quantities requested for all campuses and to match Ionwave line items.
 - Line 8, 9, 10 Alto Shaam has Factory Authorized Installation, Reverse Osmosis System and Concentrated Oven Cleaner all listed as Optional; these Optional items currently do not go towards the total cost of the Proposal.

Leticia Barrera
School Contract Specialist
Tel. 210.323.4422
schools@acemart.com



Ace Mart Restaurant Supply
2653 Austin Highway
San Antonio, TX 78218
www.acemart.com

- Advance Tabco Items have been included in place of Regency and Little Giant requested items.
- Ionwave line items did not include space for Freight costs. All applicable Freight listed in Proposal Sheet.
Additionally, Ionwave Response Total does not match Proposal Sheet total due to this.
- **ANY** items listed as Alternate or Optional currently do not go towards total cost of Proposal; Crowley ISD to determine if these Alternate or Optional items are needed.
- Any errors to the RFP or in Ionwave will be superseded by the attached Proposal Sheet.
- Any changes in specifications may result in repricing.
- Crowley ISD to confirm **ALL** items, specifications, quantities and delivery address before submitting Purchase Order.

Regards,

A handwritten signature in blue ink that reads "L. Barrera". The signature is fluid and cursive, with the first letter of each name being capitalized and prominent.

Leticia Barrera
School Contract Specialist
schools@acemart.com



Quote

01/14/2025

To: Crowley ISD Nadia Powers Fort Worth, TX 76036 (817) 297-5219 (Contact)	Project: Crowley ISD / RFP-050-2024-2025 Kitchen Equipment For DeerCreek ES, MeadowCreek ES & Sycamore ES **Multiple Campuses** Fort Worth, TX 76036	From: Ace Mart Restaurant Supply - Contracting Leticia Barrera 2653 Austin Highway San Antonio, TX 78218
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Project Code: 33546

Consultant: Ace Mart Restaurant Supply
(Hiyori Gallipo)

Please include Project Code on all correspondence.

Lead time is 2-3 weeks for delivery (special orders may take additional lead time). Please notate on Purchase Order if order must ship complete. List on Purchase Order expected delivery date. Some items may have long lead times-Rush Orders have applicable freight charges.

Pricing includes drop shipments directly from each of the respective manufacturers to your shipping location (Not one bulk shipment).



Please note, special order items on this project are not eligible for return. It's the customer's final responsibility to ensure specifications, including but not limited to, spatial allowances, configuration, voltages, gas type and electrical are confirmed prior to purchasing. Ace Mart will not be held responsible for items ordered with incorrect specifications.

Price includes standard delivery of a single shipment to customer's dock at single location. If a lift-gate is required to deliver, an extra charge will need to be assessed. **No inside delivery or set in place is included. Installation is NOT included unless otherwise specified on the quote.**


Please be sure to thoroughly inspect each package prior to signing delivery ticket (This includes opening the boxes and verifying that there is no hidden damage). If you find any freight damage upon arrival, please refuse the delivery and mark "Damaged" on the Bill of Lading. Unfortunately, if merchandise is signed for as arriving in good condition, it releases the freight company of any liability and completely closes any freight damage claim opportunities.

*****This bid cannot be purchased through Cooperative.*****

****CUSTOMER TO CONFIRM ALL ITEMS, SPECIFICATIONS,
QUANTITIES AND DELIVERY ADDRESS BEFORE SUBMITTING
PURCHASE ORDER****

Item	Qty	Description	Sell	Sell Total
2	3 ea	WASHER, TOP Custom Model No. TC5003WN (789SPECORDER) Speed Queen Washer, Top **Special Order Item, currently in stock, pricing good 6/1/25** M/F: Deer Creek, Meadow Creek, Sycamore	\$1,438.80	\$4,316.40
ITEM TOTAL:				\$4,316.40
3	3 ea	DRYER, ELECTRIC Custom Model No. DC5003WE (789SPECORDER) Speed Queen Dryer, Electric **Special Order Item, currently in stock, pricing good 6/1/25** M/F: Deer Creek, Meadow Creek, Sycamore	\$1,438.80	\$4,316.40
	1 ea	Redi Now REDI SCHOOL BASIC Delivery charge for Speed Queen and gas hoses. Service to drop-off 1-3 pallets of boxed or crated equipment and smallwares to a school district and set it near the closest entry point. Includes liftgate and limited access fee. Does not include inside delivery, check-in, or set-in-place services. Standard delivery hours are M-F 8am-4pm.	\$225.00	\$225.00
ITEM TOTAL:				\$4,541.40
4	6 ea	MILK COOLER / STATION Mod-U-Serve Model No. MCT-SM1 (MUSMCT-SM1) Single Drop Front Milk Cooler, 34"W, single access, (8) case capacity, mobile modular, enclosed base, hasp locking device, corner bumpers, digital temperature display, valve drain, stainless steel exterior, interior liner & doors, 5" casters (2 locking), 1/3hp, UL, NSF 	\$4,425.82	\$26,554.92
	6 ea	1 yr. parts and labor warranty std. **Special Order Item** M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
ITEM TOTAL:				\$26,554.92
5	3 ea	HEATED HOLDING PROOFING CABINET, MOBILE Metro Model No. C539-CLDC-4 (INMC539-CLDC-4) C5™ 3 Series Heated Holding & Proofing Cabinet, lower wattage, with Red Insulation Armour™, mobile, full height, insulated, Dutch clear polycarbonate doors, removable bottom mount control module, thermostat to 200°F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2 1/2" pan capacity, 5" 	\$2,873.33	\$8,619.99

Item	Qty	Description	Sell	Sell Total
		casters (2 with brakes), aluminum, 120v/60/1 ph, 1440 watts, 12 amps, NEMA 5 15P, cULus, NSF		
	3 ea	1 year warranty against manufacturing defects		
		Special Order Item, lead time 2-3 WEEKS		
		M/F: DEERCREEK, MEADOWCREEK, SYCAMORE		
			ITEM TOTAL:	\$8,619.99
6	6 ea	PASS-THRU HEATED CABINET	\$11,570.00	\$69,420.00
		Utility Refrigerator Model No. PT-HC-30-SS-2S-2S-D (789SPECORDER)		
		Hot Food Cabinet, pass-thru, 24.0 cu. ft., one-section, (4) chrome plated wire shelves per section, dial thermometer, Unigrip™ handle, fiberglass insulation, manual reset high limit switch, digital temperature control, phenolic breakers, standard depth, half-height solid stainless steel doors, welded corners, stainless steel exterior & interior		
	6 ea	Note: If freight quote is needed, please Contact Factory		
	6 ea	Five year parts, one year labor warranty, lifetime telephone tech support, standard		
	6 ea	115v/60/1-ph, cord & NEMA 5-15P, standard **TO BE HARDWIRED - NO CORD & PLUG**		
	6 ea	Front: (kitchen control side) door hinged on right, standard		
	6 ea	Rear: (serving side) door hinged on right, standard		
	24 ea	Rehinging feature (Priced Per Door)	\$298.48	\$7,163.52
	6 ea	Interior high intensity LED lighting	\$725.92	\$4,355.52
	60 ea	CHROME SHELF (789SPECORDER) Additional chrome wire shelf, each	\$118.56	\$7,113.60
	6 ea	Full height, 12" high top mount, standard		
	6 ea	6" adjustable heavy duty legs, standard		
		Special Order Item		
		M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
			ITEM TOTAL:	\$88,052.64
7	6 ea	PASS-THRU REFRIGERATOR	\$10,805.60	\$64,833.60
		Utility Refrigerator Model No. PT-R-30-SS-2S-2S-D (789SPECORDER)		
		Refrigerator, pass-thru, 24.0 cu. ft., one-section, expansion valve, high/low side service valves, sight glass, low pressure burnout protection, (4) chrome plated wire shelves per section, digital temperature control, interior LED lighting, Unigrip™ handle, standard depth, half-height solid stainless steel doors, welded corners, stainless steel exterior & interior, top mounted self- contained, 1/4 hp		
	6 ea	Note: If freight quote is needed, please Contact Factory		
	6 ea	Five year parts, one year labor warranty, lifetime telephone tech		


Item	Qty	Description	Sell	Sell Total
		support, standard		
	6 ea	Five year compressor warranty		
	6 ea	115v/60/1-ph, cord with NEMA 5-15P, standard		
	24 ea	Rehinging feature (Priced Per Door)	\$298.48	\$7,163.52
	6 ea	Front: (kitchen control side) door hinged on right, standard		
	6 ea	Rear: (serving side) door hinged on right, standard		
	6 ea	Top-mounted evaporator coil, for standard depth units only		
	6 ea	6" adjustable heavy duty legs, standard		
		Special Order Item		
		M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
			ITEM TOTAL:	\$71,997.12
8,9,10	4 ea	COMBI OVEN, GAS	\$19,316.39	\$77,265.56
				
		Alto-Shaam Model No. 7-20G PRO (789SPECORDER)		
		Prodigi™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®		
	4 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	4 ea	One year parts and labor warranty, standard		
	4 ea	It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty		
	1 ea	Alto-Shaam Prodigi Factory Authorized Installation Program (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,144.00	<Optional>
	3 ea	Alto-Shaam Prodigi Factory Authorized Installation Program, for Table-top Units, per each additional unit ((NET) NO FURTHER DISCOUNTS APPLY)	\$915.20	<Optional>
	4 ea	Installation Program includes:		
		1. Travel within 60 miles (120 miles round-trip) of installer		
		2. Pre-installation site survey		
		3. Professionally reviewed and managed installation process		

Item	Qty	Description	Sell	Sell Total
		4. Assembly of purchased equipment		
		5. Assembly of any accessories		
		6. Placement and leveling of unit		
		7. Connection to existing utilities within three feet of unit		
		8. Mechanical to ensure proper function		
		(Note: Installation of units outside of the 60 mile radius will require additional travel charges payable by the customer)		
		Installation Program does not include:		
		1. Delivery to end user location		
		2. Unit must be within five feet of and have a clear and unobstructed path to final destination		
		3. Special licensing or permits		
		4. Overtime travel or labor		
		5. Removal of packing material		
		6. Removal and scrapping of old unit		
		7. Installation kit		
	4 ea	Specify gas type		
	4 ea	Natural gas		
	4 ea	TURBO without Smoker, standard		
	4 ea	120v/60/1-ph, 6.8 amps, .84kW, 12 AWG, NO cord or plug		
	4 ea	Wifi, standard		
	4 ea	Stacked		
	2 ea	5031207 (ALT5031207) Reverse Osmosis System, 10 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall-mount processor with remote storage tank provides installation flexibility, Include manifold (Y-Fitting) for stacked oven connection (For Stacked Application) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,509.04	<Optional>
	4 ea	NOTE: Factory Authorized Installation Program (above) MUST be selected for water filtration field install option to become available		
	2 ea	Reverse Osmosis System Field Install Program ((NET) NO FURTHER DISCOUNTS APPLY)	\$378.56	<Optional>
	4 ea	Removable "T" style temperature probe, standard		
	4 ea	CE-46991 (ALTCE46991) Alto-Shaam, Concentrated Oven Cleaner, Quantity 50 tablets per container (75 gram tablet size). (Replaces CTP/CTC cleaner, CE-36354)	\$120.23	<Optional>
	2 ea	5016707 (ALT5016707) Stacking Hardware, 7-20E or 7-20G over 7-20G	\$1,436.25	\$2,872.50
	4 kt	5026980 (ALT5026980) Installation Kit, for gas combi ovens,	\$977.60	\$3,910.40


Item	Qty	Description	Sell	Sell Total
		Copper, rated up to 20.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY) (Note: Required to meet NYC requirements)		
		Special Order Items, pricing good until 2/5/2025		
		M/F: DEERCREEK		
			ITEM TOTAL:	\$84,048.46
8,9,10	4 ea	COMBI OVEN, GAS	\$19,316.39	\$77,265.56
		Alto-Shaam Model No. 7-20G PRO (789SPECORDER)		
		Prodigi™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®		
	4 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	4 ea	One year parts and labor warranty, standard		
	4 ea	It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty		
	1 ea	Alto-Shaam Prodigi Factory Authorized Installation Program (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,144.00	<Optional>
	3 ea	Alto-Shaam Prodigi Factory Authorized Installation Program, for Table-top Units, per each additional unit ((NET) NO FURTHER DISCOUNTS APPLY)	\$915.20	<Optional>
	4 ea	Installation Program includes:		
		1. Travel within 60 miles (120 miles round-trip) of installer		
		2. Pre-installation site survey		
		3. Professionally reviewed and managed installation process		
		4. Assembly of purchased equipment		
		5. Assembly of any accessories		
		6. Placement and leveling of unit		
		7. Connection to existing utilities within three feet of unit		
		8. Mechanical to ensure proper function		
		(Note: Installation of units outside of the 60 mile radius will require additional travel charges payable by the customer)		











Item	Qty	Description	Sell	Sell Total
		Installation Program does not include:		
		1. Delivery to end user location		
		2. Unit must be within five feet of and have a clear and unobstructed path to final destination		
		3. Special licensing or permits		
		4. Overtime travel or labor		
		5. Removal of packing material		
		6. Removal and scrapping of old unit		
		7. Installation kit		
	4 ea	Specify gas type		
	4 ea	Natural gas		
	4 ea	TURBO without Smoker, standard		
	4 ea	120v/60/1-ph, 6.8 amps, .84kW, 12 AWG, NO cord or plug		
	4 ea	Wifi, standard		
	4 ea	Stacked		
	2 ea	5031207 (ALT5031207) Reverse Osmosis System, 10 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall-mount processor with remote storage tank provides installation flexibility, Include manifold (Y-Fitting) for stacked oven connection (For Stacked Application) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,509.04	<Optional>
	4 ea	NOTE: Factory Authorized Installation Program (above) MUST be selected for water filtration field install option to become available		
	2 ea	Reverse Osmosis System Field Install Program ((NET) NO FURTHER DISCOUNTS APPLY)	\$378.56	<Optional>
	4 ea	Removable "T" style temperature probe, standard		
	4 ea	CE-46991 (ALTCE46991) Alto-Shaam, Concentrated Oven Cleaner, Quantity 50 tablets per container (75 gram tablet size). (Replaces CTP/CTC cleaner, CE-36354)	\$120.23	<Optional>
	2 ea	5016707 (ALT5016707) Stacking Hardware, 7-20E or 7-20G over 7-20G	\$1,436.25	\$2,872.50
	4 kt	5026980 (ALT5026980) Installation Kit, for gas combi ovens, Copper, rated up to 20.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY) (Note: Required to meet NYC requirements)	\$977.60	\$3,910.40
		Special Order Items, pricing good until 2/5/2025		
		M/F: MEADOWCREEK		
		ITEM TOTAL:		\$84,048.46
8,9,10	4 ea	COMBI OVEN, GAS	\$19,316.39	\$77,265.56





Item	Qty	Description	Sell	Sell Total
		Alto-Shaam Model No. 7-20G PRO (789SPECORDER) Prodigi™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®		
	4 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	4 ea	One year parts and labor warranty, standard		
	4 ea	It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty		
	1 ea	Alto-Shaam Prodigy Factory Authorized Installation Program (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,144.00	<Optional>
	3 ea	Alto-Shaam Prodigy Factory Authorized Installation Program, for Table-top Units, per each additional unit ((NET) NO FURTHER DISCOUNTS APPLY)	\$915.20	<Optional>
	4 ea	Installation Program includes: 1. Travel within 60 miles (120 miles round-trip) of installer 2. Pre-installation site survey 3. Professionally reviewed and managed installation process 4. Assembly of purchased equipment 5. Assembly of any accessories 6. Placement and leveling of unit 7. Connection to existing utilities within three feet of unit 8. Mechanical to ensure proper function (Note: Installation of units outside of the 60 mile radius will require additional travel charges payable by the customer) Installation Program does not include: 1. Delivery to end user location 2. Unit must be within five feet of and have a clear and unobstructed path to final destination 3. Special licensing or permits 4. Overtime travel or labor		

Item	Qty	Description	Sell	Sell Total
		5. Removal of packing material		
		6. Removal and scrapping of old unit		
		7. Installation kit		
	4 ea	Specify gas type		
	4 ea	Natural gas		
	4 ea	TURBO without Smoker, standard		
	4 ea	120v/60/1-ph, 6.8 amps, .84kW, 12 AWG, NO cord or plug		
	4 ea	Wifi, standard		
	4 ea	Stacked		
	2 ea	5031207 (ALT5031207) Reverse Osmosis System, 10 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall- mount processor with remote storage tank provides installation flexibility, Include manifold (Y-Fitting) for stacked oven connection (For Stacked Application) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,509.04	<Optional>
	4 ea	NOTE: Factory Authorized Installation Program (above) MUST be selected for water filtration field install option to become available		
	2 ea	Reverse Osmosis System Field Install Program ((NET) NO FURTHER DISCOUNTS APPLY)	\$378.56	<Optional>
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	4 kt	5026980 (ALT5026980) Installation Kit, for gas combi ovens, Copper, rated up to 20.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY) (Note: Required to meet NYC requirements)	\$977.60	\$3,910.40
		Special Order Items, pricing good until 2/5/2025		
		M/F: SYCAMORE		
			ITEM TOTAL:	\$84,048.46

11	12 kt	BLUE HOSE GAS CONNECTOR KIT	\$201.25	\$2,415.00
				
Dormont Manufacturing Model No. 1675KIT48 (DOR1675KIT48)				
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				

Item	Qty	Description	Sell	Sell Total
M/F: DEERCREEK (4), MEADOWCREEK (4), SYCAMORE (4)				
			ITEM TOTAL:	\$2,415.00
12	3 ea	HD RANGE, 18", 2 OPEN BURNERS  Vulcan Model No. V2B18B (VULV2B18B) V Series Heavy Duty Range, gas, 18", (2) 35,000 BTU open burners, cast iron grates, storage base with cabinet doors, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 70,000 BTU, CSA, NSF 3 ea 1 year limited parts & labor warranty, standard 3 ea Natural gas (specify elevation if over 2,000 ft.) 3 ea PRREGN-3/4 (VULPRREGN-3/4) 3/4" NPT pressure regulator with reducer (Natural gas) \$178.62 \$535.86 3 ea 1-1/4" rear gas connection, standard 3 ea Rear gas connection: cap & cover, both ends **Special Order Item, 1-5 week lead time, pricing good until 6/1/25** M/F: DEERCREEK, MEADOWCREEK, SYCAMORE	\$4,989.13	\$14,967.39
			ITEM TOTAL:	\$15,503.25
12	12 kt	GAS CONNECTOR HOSE KIT / ASSEMBLY  T&S Brass Model No. HG-4D-48SK (TSBHG-4D-48SK) Packed 1 kt Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 180,000 BTU / hr minium flow capacity	\$236.89	<Optional>
			ITEM TOTAL: <Optional>	\$2,842.68
12A	12 kt	BLUE HOSE GAS CONNECTOR KIT  Dormont Manufacturing Model No. 1675KIT48 (DOR1675KIT48) 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 **Special Order Item, pricing good until 12/31/2025** M/F: DEERCREEK (4), MEADOWCREEK (4), SYCAMORE (4)	\$201.25	<Alternate>
			ITEM TOTAL: <Alternate>	\$2,415.00
13	3 ea	CAN RACK  Advance Tabco Model No. CR10-162M (ADVCR10-162M) Can Rack, mobile design with casters, with sloped glides for automatic can retrieval, designed for #10 & #5 cans, aluminum construction, holds (162) #10 cans, or (216) #5 cans **Special Order Item, price good until 3/1/2025**	\$1,176.53	\$3,529.59

Item	Qty	Description	Sell	Sell Total
M/F: DEERCREEK, MEADOWCREEK, SYCAMORE				
			ITEM TOTAL:	\$3,529.59
14	6 ea	CART, UTILITY/BUSSING Advance Tabco Model No. UC-3-2433 (ADVUC-3-2433) Utility Cart, open design, three shelves, shelf size approximately 24" x 33", tubular stainless steel frame, with casters	\$1,069.83	\$6,418.98
				
Special Order Item, price good until 3/1/2025				
M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)				
			ITEM TOTAL:	\$6,418.98
15	3 ea	DUNNAGE RACK Advance Tabco Model No. DUN-2448-X (789SPECORDER) Special Value Dunnage Rack, square bar, one tier, 48"W x 24"D x 12"H, aluminum finish, 1800 lb. load capacity (evenly distributed)	\$143.38	\$430.14
				
Special Order Item, price good until 3/1/2025				
M/F: DEERCREEK (3), MEADOWCREEK (3), SYCAMORE (3)				
			ITEM TOTAL:	\$430.14
16	6 ea	DRYING STORAGE RACK Cambro Model No. CPMU244875PDPKG (CAMCPMU244875PDPKG) Camshelving® Premium Mobile Angled Drying Rack Cart, 24"W x 48"L x 75-1/4"H, includes: (4) boxes of drying cradles for (4) levels, (8) mobile traverses, (2) pre-assembled post kits, (4) premium swivel casters with total locking brake, max. weight bearing 900 lbs., speckled gray, NSF listed components	\$1,078.92	\$6,473.52
				
Special Order Item, pricing good until 12/31/2025				
M/F: DEERCREEK, MEADOWCREEK, SYCAMORE				
			ITEM TOTAL:	\$6,473.52
17	3 ea	BUN / SHEET PAN RACK Advance Tabco Model No. PR20-3K-X (ADVPR20-3K-X) Special Value Rack, mobile pan, full height, open sides, with 1-1/2" ribbed angle, capacity 20 - 18" x 26" sheet pans, bolted extruded aluminum frame, front loading, 69-1/4" high, shipped knocked down	\$265.36	\$796.08
				
Special Order Item, price good until 3/1/2025				
M/F: DEERCREEK, MEADOWCREEK, SYCAMORE				
			ITEM TOTAL:	\$796.08
18	6 ea	TRAY RACK DISPENSER	\$1,728.54	\$10,371.24

Item	Qty	Description	Sell	Sell Total
		Caddy Model No. CM-1814-C (789SPECORDER) Caddy Magic Tray Dispenser, cantilever style, unheated, single stack, for 14" x 18" trays (end load), capacity up to (75) trays, self-leveling platform, 4" swivel casters, NSF		
	6 ea	For freight classes, contact Caddy's shipping manager at shipping@caddycorp.com **Special Order Item, lead time 6-8 WEEKS, pricing good until 6/30/2025** M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
			ITEM TOTAL:	\$10,371.24
19	12 ea	PLASTIC SHELVING UNIT Metro Model No. 5X537G4 (789SPECORDER) MetroMax® 4 Starter Shelving Unit, 36"W x 24"D x 74"H, rust proof, 800 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF **Special Order Item, lead time 1-3 BUSINESS DAYS** M/F: DEERCREEK (4), MEADOWCREEK (4), SYCAMORE (4)	\$527.46	\$6,329.52
			ITEM TOTAL:	\$6,329.52
20	36 ea	PLASTIC SHELVING UNIT Metro Model No. 5X567G4 (789SPECORDER) MetroMax® 4 Starter Shelving Unit, 60"W x 24"D x 74"H, rust proof, 600 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF **Special Order Item, lead time 5X567G4 - 1-3 BUSINESS DAYS** M/F: DEERCREEK (12), MEADOWCREEK (12), SYCAMORE (12)	\$700.13	\$25,204.68
			ITEM TOTAL:	\$25,204.68
21	18 ea	PLASTIC SHELVING UNIT Metro Model No. 5X567GX3 (INM5X567GX3) MetroMax® i Starter Shelving Unit, 60"W x 24"D x 74"H, rust proof, 750 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid polymer shelves with reinforced type 304 stainless steel corners and removable polymer shelf mats, bag of (4) wedge connectors included with each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF **Special Order Item, lead time 5X567GX3 - 1-3 BUSINESS DAYS** M/F: DEERCREEK (6), MEADOWCREEK (6), SYCAMORE (6)	\$993.99	\$17,891.82
			ITEM TOTAL:	\$17,891.82
	1 ea	FREIGHT		

Item	Qty	Description	Sell	Sell Total
		Advance Tabco Model No. PREPAID FREIGHT This order will be drop-shipped directly from Advance Tabco to Customer at no additional cost. Please be aware that this shipment does not include any additional services such as liftgate, delivery appointment, re-delivery, or inside delivery.		
1 ea	FREIGHT	Metro Model No. PREPAID FREIGHT This order will be drop-shipped directly from Metro to Customer at no additional cost. Please be aware that this shipment does not include any additional services such as liftgate, delivery appointment, re-delivery, or inside delivery.		
1 ea	FREIGHT	Vulcan Model No. PREPAID FREIGHT This order will be drop-shipped directly from Vulcan to Customer at no additional cost. Please be aware that this shipment does not include any additional services such as liftgate, delivery appointment, re-delivery, or inside delivery.		
1 ea	FREIGHT	Caddy Model No. FREIGHT (789F) FREIGHT ESTIMATE based on current items and quantities; should anything change, Freight may need to be calculated	\$763.95	\$763.95
		ITEM TOTAL:		\$763.95
1 ea	FREIGHT	Cambro Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock. Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place.	\$550.00	\$550.00
		ITEM TOTAL:		\$550.00
1 ea	FREIGHT	Mod-U-Serve Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock. Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place.	\$594.00	\$594.00
		ITEM TOTAL:		\$594.00
1 ea	FREIGHT	Utility Refrigerator Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock. Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place.	\$4,755.30	\$4,755.30
		ITEM TOTAL:		\$4,755.30
3 ea	FREIGHT	Alto-Shaam Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock.	\$1,254.00	\$3,762.00

Item	Qty	Description	Sell	Sell Total
		Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place. (Freight estimate quoted per campus)		
			ITEM TOTAL:	\$3,762.00
NOTE - ALL FREIGHT ESTIMATES PROVIDED BASED ON CURRENT ITEM & QUANTITIES IN BID SHIPPING DIRECT TO THE DISTRICT WAREHOUSE FROM THE MANUFACTURERS; SHOULD ANYTHING CHANGE, FREIGHT MAY NEED TO BE RECALCULATED				
		Total		\$562,016.92

Prices Good Until: 06/30/2025

TERMS: Purchase Orders are accepted with net 30 day terms from date of invoice. Prices FOB your dock. Pricing is good for 7 days from date of bid, unless otherwise stipulated. Prices contained on this quote are subject to Ace Mart being awarded the entire quoted package. If individual line(s) are chosen, pricing is subject to change.

Non-stock/special order items are not eligible for return.

Ace Mart will make all efforts to make one complete shipment. Ace Mart will not be responsible for freight delays.

- Installation charges not included unless otherwise specified on the quote
- Acceptance of this proposal is subject to the final approval of the Ace Mart Restaurant Supply Co
- All electrical, mechanical, plumbing interconnections and final connections to be installed by others
- All contractors, motor starters, disconnects, plugs and pigtails not provided as standard by the manufacturer are to be provided by the electrical contractor
- Customer will verify and sign acceptance that their facility meets electrical and plumbing requirements to install and operate the equipment on this purchase order. Ace Mart will not be responsible for incorrect specifications provided or accepted by the customer
- Warranties are standard as offered by the manufacturer
- Ace Mart Restaurant Supply is not responsible for damaged items accepted and signed for at the time of delivery.

Applicable Sales Taxes Will Be Applied to the Final Invoice After Order is Placed.

Shop online with us 24/7 at www.acemart.com

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$562,016.92

Mobile Single Drop Front Milk Cooler

Standard Features

INTERIOR LINER: 18 gauge stainless steel fully welded liner with breaker strip attachment to exterior panels.

EXTERIOR: 20 gauge stainless steel.

DOORS: 20 gauge double pan insulated doors with magnetic gasket.

INSULATION: High pressure foamed in place 2" thick polyurethane.

CASTERS: Heavy duty 5" diameter plate casters with gray rubber tires. Brake models to be supplied on all casters.

DRAIN: 1/2" stainless steel nipple fully welded to interior liner with brass gate valve at exterior.

CONDENSING UNIT: R-404A high temperature hermetically sealed with expansion valve and pressure switch operation.

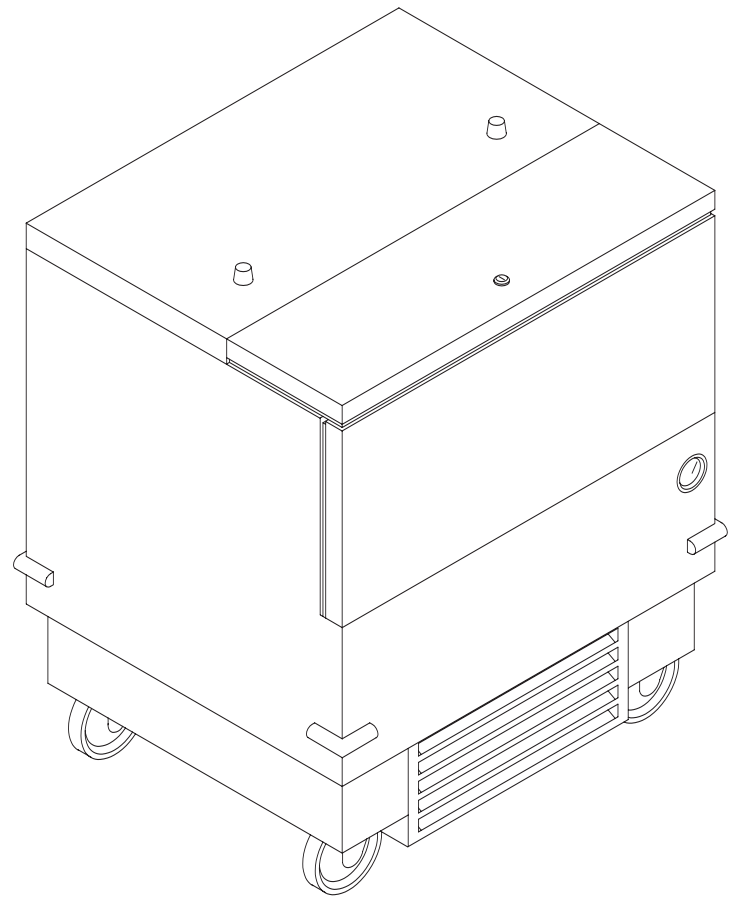
CONDENSING UNIT HOUSING: Front and rear removable louver panels for flow through air design.

LOCKING MECHANISM: Hasp locking mechanism provided for complete cabinet security.

CORNER BUMPERS: Rubber bumpers provided on each corner.

THERMOMETER: 2 1/2" dial thermometer.

STAINLESS STEEL SPECIFICATION: All stainless steel to be type 304 with number 4 finish except door contact cap which will be magnetic type 430 stainless steel.



MODEL	CASE LENGTH	CAPACITY	HP	VOLTS	PHASE	NEMA AMPS	APPROX. CORD/CAP	SHIP WEIGHT
MCT-SM1	34"	8	1/4	120	1	8.0	NEMA 5-15P	390 lbs
MCT-SM2	49"	12	1/4	120	1	8.0	NEMA 5-15P	460 lbs
MCT-SM3	64"	16	1/3	120	1	6.0	NEMA 5-15P	530 lbs

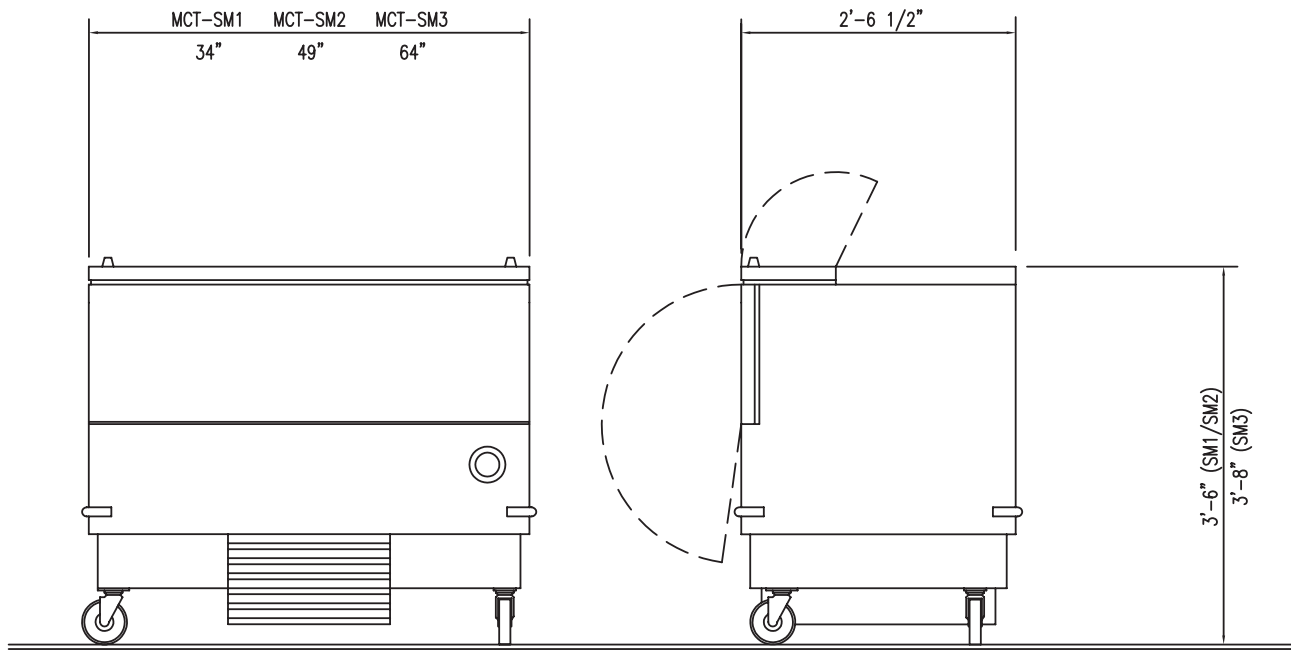


2320 Peyton Houston, Texas 77032

Phone 281-442-8001 Toll Free: 888-955-5463 Fax: 281-442-3351 www.mod-u-serve.com

MUS.1 11/05

Mobile Single Drop Front Milk Cooler



Optional Features

LEGS: 6" adjustable stainless steel legs in lieu of casters.

ADDITIONAL WARRANTY: Additional 12 month limited warranty on parts and labor.

CURTAINS: Milk cooler door curtains.

For options / accessories / modifications not shown, please contact the factory.



Mod-U-Serve reserves the right to modify specifications or discontinue models without notice or incurring obligation.



2320 Peyton Houston, Texas 77032

Phone 281-442-8001 Toll Free: 888-955-5463 Fax: 281-442-3351 www.mod-u-serve.com

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Metro® C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets offer Cool-to-touch design and provides energy efficiency at a lower initial investment.

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), ½ Height (44", 1118mm), and Under Counter (32", 813mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



Red Full Height Dutch Clear Door



Red Under Counter Solid Door

Blue ½ Height Solid Door

Gray ¾ Height Full Clear Door

Blue Full Height Full Clear Door



3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.*
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).

* Note: Cabinets with holding module do not include the water pan.

Metro Heated cabinets are for hot food holding applications only.

All Metro Catalog Sheets are available on our website: metro.com

LQ2-270 | 10/24

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

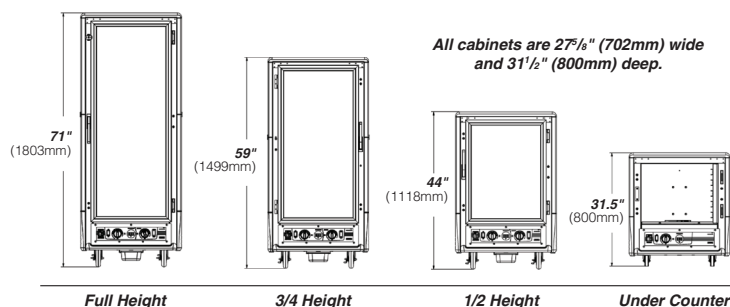
North Washington Street, Wilkes-Barre, PA 18705

Product Information: U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: metro.com/contactus

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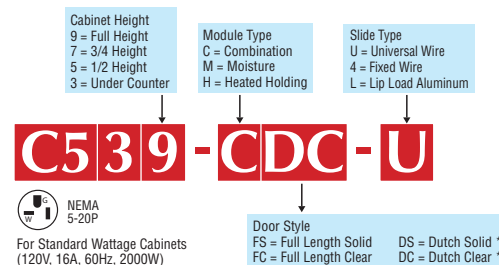
Metro® C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- Insulation Armour™:** High Density Polyethylene (HDPE).
- Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake. 3" rubber casters on Under Counter models.
- Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets:** High temperature, door mounted, Santoprene gaskets.
- Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
- Lip Load Slides:** 1 1/2"x1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing. Not offered in Under Counter models.
- Drip Trough:** Smooth polymer drip trough with catch pan.
- Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

Electrical and Performance:

- Holding Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
- Moisture Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available: 120V 2000W, 220-240V 1681-2000W.
- Combination Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides and back, 1/2" (12.7mm) on top.



For Standard Wattage Cabinets
(120V, 16A, 60Hz, 2000W)

*Please note: Dutch doors only available on full-height models.
Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description

C539-CLDC-U



Add "L" for Lower Wattage Combination or Holding Module Cabinets
(120V, 12A, 60Hz, 1440W)

Note: Under Counter holding and combination module cabinets are only available in low watt. Under Counter moisture module cabinets are available in 120V, 2000W.

Export Model Number Description

C539-CXDC-U



Add "X" for Export Cabinets
(220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description

C539-CDC-U-BU

** Cabinets ordered without a color designation default to Red.

Please Note: Under Counter Cabinets are only offered in Red & Gray.

Color **
No Suffix = Red
BU = Blue
GY = Gray

Models with Accessories or Options

C539-CDC-UA
C539-CDC-U-BUA

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Please Note: Under Counter Combination & Holding modules are not available in 120V, 2000W.

Options/Accessories*

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

*Please note: (2) handles required for dutch door models

Pan Capacity	Universal Wire Slide					Lip Load Slide	Fixed Wire Slide	
Cabinet Size	Slide Pairs	Sheet Pans	Steam Pans			Sheet Pans	Sheet Pans	Steam Pans
	Provided	18"x26"	12"x20"x2.5" GN 1/1 65mm	12"x20"x4" GN 1/1 100mm	12"x20"x6" GN 1/1 150mm			
Full Height	18	18	34	24	14	35	18	34
Full Height Dutch	18	17	32	22	12	34	17	32
3/4 Height	14	14	26	16	10	27	14	26
1/2 Height	9	8	16	10	6	17	8	16
Under Counter	5	5	10	6	4	10	N/A	N/A





Project _____

Item No. _____

Model No. _____

Quantity _____

CSI No. 114000

REACH-IN HOT FOOD CABINET - ONE SECTION



HC-30-SS-2S-D
30" Wide, Stainless Steel Exterior and Interior, half height doors (shown with optional 12" high top-mount)

MODEL GUIDE

Model Number	Description
<input type="checkbox"/> HC-25-SS-1S-D	25" Wide, S/S Exterior and Interior
<input type="checkbox"/> HC-30-SS-1S-D	30" Wide, S/S Exterior and Interior
Options	Model Number Modification
<input type="checkbox"/> Half Doors	Change "1S" to "2S"
<input type="checkbox"/> Pass-Thru	Add prefix "PT" to model number
<input type="checkbox"/> Narrow Depth	Change suffix "D" to "N"
<input type="checkbox"/> Glass Door	Change "S" to "G"

AGENCY APPROVALS:



Intertek



Intertek

STANDARD FEATURES:

Construction/Cabinet

- Cabinet specially designed for holding hot food (not a modified refrigerator)
- 100% hi-temp fiberglass insulation for safety, durability and longevity
- Heat resistant, non-conductive phenolic thermal breaker
- Exterior sides – heavy gauge stainless steel
- Exterior back and bottom – heavy gauge galvanized
- Stainless steel top-mount housing
- Stainless steel front, door, rails and top-mount
- Heavy-duty 6" adjustable stainless steel legs
- Fully coved interior with welded radius corners for easy cleaning
- Stainless steel shelf clips and shelf standards
- Four adjustable chrome plated wire shelves per section
- 5" high low-profile top-mount

Doors

- Self-closing door hinges with stay-open feature at 120°
- Standard right hinged door (other configurations available)
- Full-length, one-piece recessed Unigrip™ door handle (solid door models)
- Heavy-duty, built-in security cylinder door lock (solid door models)

Heating System

- Easy to set, top-mounted digital control
- Temperature setpoint memory (keeps setting when power is off)
- Main power switch
- Humidity controlling vent in top of cabinet

Control Systems & Warranty Coverage

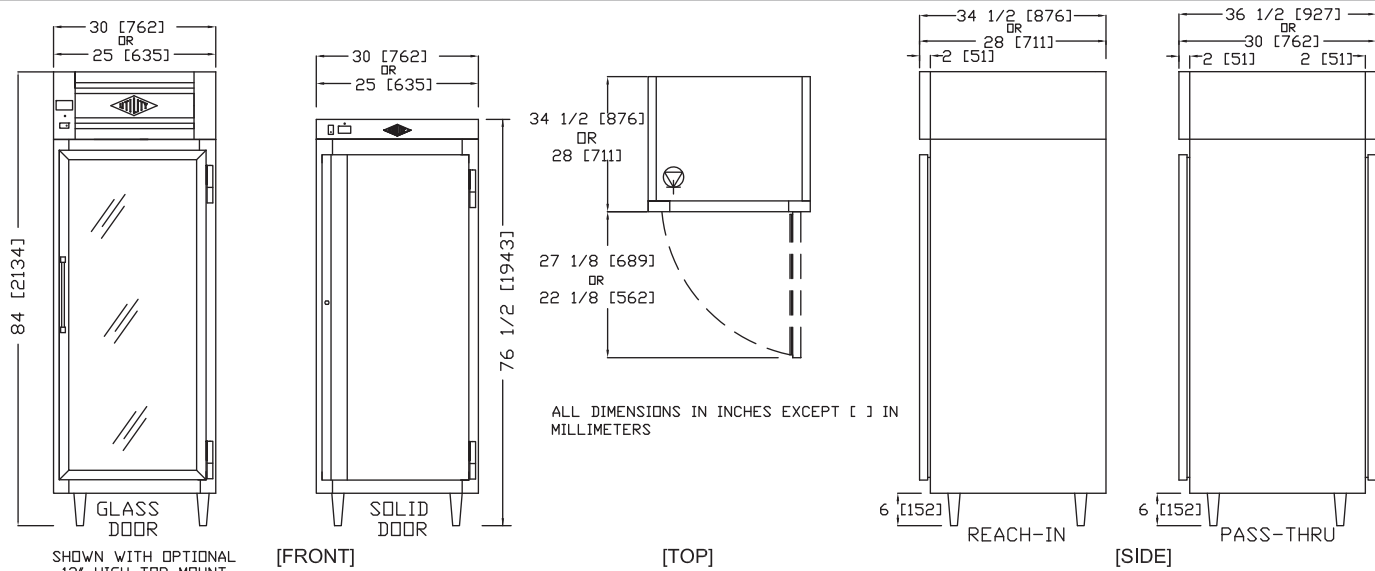
- Digital temperature control – easily adjust setpoint between 165-175°F
- Master power switch
- One 9 foot electrical cord
- Warranty: 5 year parts, 1 year labor

OPTIONS & ACCESSORIES:

- ☐ Stainless steel back ___ top___ bottom___ (specify all that apply)
- ☐ Additional chrome wire shelves (specify quantity) _____
- ☐ Stainless steel wire shelves in lieu of chrome shelves
- ☐ Tray slides (specify quantity) _____
- "L"Type ___ Universal slides ___ "R"Type ___
- ☐ Stainless steel curb base (specify 4" or 6" high)
- ☐ 6" front locking casters in lieu of legs (no charge)
- ☐ 4" front locking casters in lieu of legs
- ☐ 6" seismic legs
- ☐ Correctional facilities package
- ☐ 12" high top-mount



REACH-IN HOT FOOD CABINET - ONE SECTION



PRODUCT DATA	HC-25 Series Standard Depth	HC-25 Series Narrow Depth	HC-30 Series Standard Depth	HC-30 Series Narrow Depth
KEY DIMENSIONS				
Width (overall)	25.0"	25.0"	30.0"	30.0"
Depth (overall)	34.5"	28.0"	34.5"	28.0"
Depth Pass-Thru Models (overall)	36.5"	30.0"	36.5"	30.0"
Height, with low profile top mount (overall inc. legs)	76.5"	76.5"	76.5"	76.5"
Height, with full height top mount (overall inc. legs)	84.0"	84.0"	84.0"	84.0"
Door Opening (net width)	18.25"	18.25"	23.25"	23.25"
Door Opening (net height)	57.25"	57.25"	57.25"	57.25"
Half Door Opening (net ht.)	26.75"	26.75"	26.75"	26.75"
CAPACITY				
Capacity (cu.ft.)	19	15	24	18
Number of Shelves	4	4	4	4
Shelf Area (sq. ft., including bottom)	16	12	20	15
ELECTRICAL				
Voltage (dedicated circuit required)	115 or 208/230	115 or 208/230	115 or 208/230	115 or 208/230
Amperage (115V)	13.0	13.0	13.0	13.0
Amperage (208/230V)	7.2 / 6.5	7.2 / 6.5	7.2 / 6.5	7.2 / 6.5
NEMA Plug Configuration (115V only)*	5-15 P	5-15 P	5-15 P	5-15 P
Wattage	1500	1500	1500	1500
SHIPPING				
Ship Weight (lbs.)	450	360	550	445
Ship Volume, Standard Depth (cu.ft.)	75	66	87	76
Crated Dimensions (87" H)	31"W x 48"D	31"W x 42"D	36"W x 48"D	36"W x 42"D

*208/230V models hardwired

Data is for standard models: options may change specifications.

UTILITY REFRIGERATOR

12160 Sherman Way • North Hollywood, CA 91605

Telephone: (818) 764-6200 • Fax: (818) 764-6211

www.utilityrefrigerator.com

DUE TO CONTINUOUS PRODUCT IMPROVEMENTS, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

©/™/® Utility Refrigerator



WARNING - This product can expose you to chemicals including Di(2-ethylhexyl)phthalate (DEHP), which is [are] known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

UR-HC1 | MU



Project _____
 Item No. _____
 Model No. _____
 Quantity _____

CSI No. 114000

REACH-IN REFRIGERATOR - ONE SECTION



R-25-SS-1S-D
 25" Wide, S/S Exterior and Interior
 (shown with optional correctional package)

MODEL GUIDE

Model Number	Description
<input type="checkbox"/> R-25-SS-1S-D	25" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-25-SA-1S-D	25" Wide, S/S Exterior, Aluminum Interior
<input type="checkbox"/> R-30-SS-1S-D	30" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-30-SA-1S-D	30" Wide, S/S Exterior, Aluminum Interior
Options	Model Number Modification
<input type="checkbox"/> Remote Refrigeration	Add suffix "X" to model number
<input type="checkbox"/> Half Doors	Change "1S" to "2S"
<input type="checkbox"/> Pass-Thru	Add prefix "PT" to model number
<input type="checkbox"/> Narrow Depth	Change suffix "D" to "N"
<input type="checkbox"/> Glass Door	Change "1S" to "1G"

AGENCY APPROVALS:



Intertek



Intertek

STANDARD FEATURES:

Construction/Cabinet

- Exterior front and sides – heavy gauge stainless steel
- Exterior back and bottom – heavy gauge galvanized
- Stainless steel compressor housing
- Stainless steel front, door, and grille
- Heavy-duty 6" adjustable stainless steel legs
- Cabinet body is foamed-in-place minimum 2-1/2" thick polyurethane insulation
- Fully coved interior with welded radius corners for easy cleaning
- Interior LED lighting
- Stainless steel shelf clips and shelf standards
- Four adjustable chrome plated wire shelves per section

Doors

- Self-closing, lift off door hinges with stay-open feature at 120°
- Standard right hinged door (other configurations available)
- Full-length, one-piece recessed Unigrip™ door handle (solid door models)
- Heavy-duty, built-in security cylinder door lock (solid door models)
- Energy saving condensate heater around door opening
- Snap-in magnetic door gasket
- Impact-resistant PVC breaker strip

Refrigeration Package

- Expansion valve refrigeration system for superior recovery and temperature pulldown
- Low Pressure control – prevents compressor burnout in case of refrigerant loss
- Top-mounted compressor
- R-513a, low GWP refrigerant for superior temperature recovery and pulldown
- Hot gas condensate evaporator quickly dissipates condensation using zero additional energy
- Receiver tank and service valves – allows reuse of refrigerant and enables rapid pulldown during times of peak demand
- Integrated sight glass – allows technicians to easily detect leaks or moisture without tools

Control Systems & Warranty Coverage

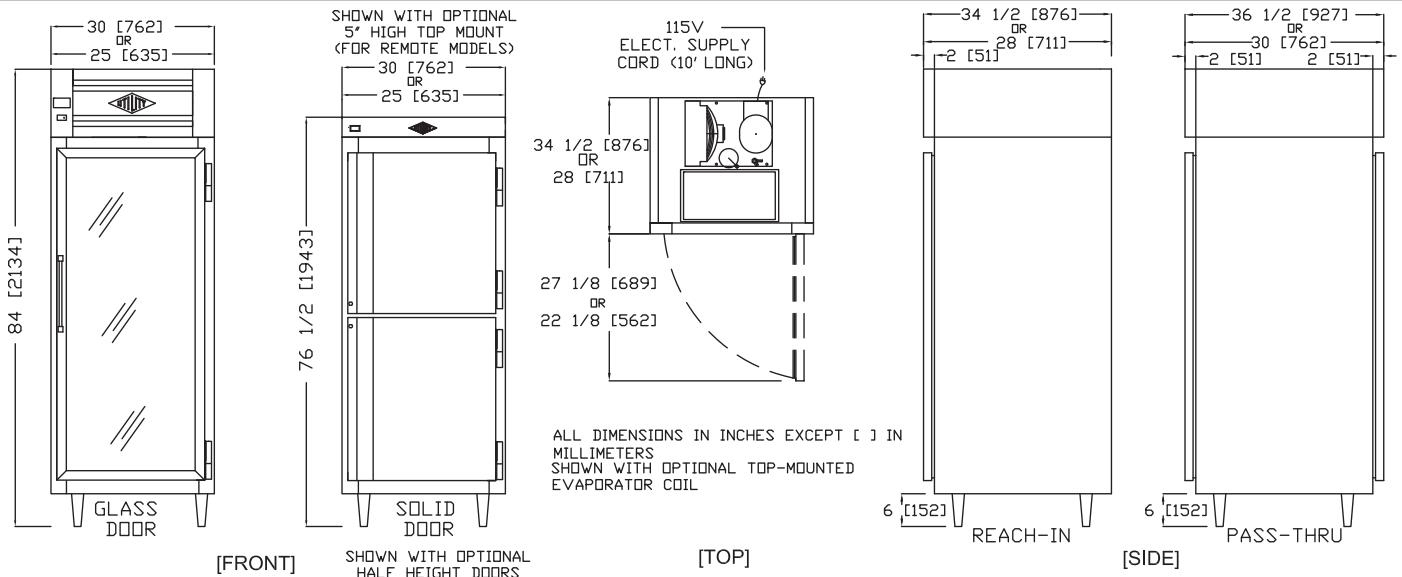
- Digital temperature control – easily adjust setpoint between 35-40°F
- Master power switch
- One 9 foot electrical cord
- Warranty: 5 year compressor, 5 year parts, 1 year labor

OPTIONS & ACCESSORIES:

- ☐ Stainless steel back ____ top ____ bottom ____ (specify all that apply)
- ☐ Drawers in lieu of lower half door (requires half-door option)
- ☐ Additional chrome wire shelves (specify quantity) _____
- ☐ Stainless steel wire shelves in lieu of chrome shelves
- ☐ Tray slides (specify quantity) _____
 "L" Type ____ Universal slides ____ "R" Type ____
- ☐ Digital temperature control & solenoid for remote models
- ☐ Refrigerant options for remote models-please specify refrigerant type
- ☐ Stainless steel curb base (specify 4" or 6" high)
- ☐ Temperature alarm
- ☐ 6" front locking casters in lieu of legs (no charge)
- ☐ 4" front locking casters in lieu of legs
- ☐ 6" seismic legs
- ☐ Correctional facilities package
- ☐ Top-mounted evaporator coil (std. depth units only)
- ☐ Water-cooled condensing unit
- ☐ 5" high top-mount (remote compressor models)



REACH-IN REFRIGERATOR - ONE SECTION



PRODUCT DATA	R-25 Series Standard Depth	R-25 Series Narrow Depth	R-30 Series Standard Depth	R-30 Series Narrow Depth
KEY DIMENSIONS				
Width (overall)	25.0"	25.0"	30.0"	30.0"
Depth (overall)	34.5"	28.0"	34.5"	28.0"
Depth Pass-Thru Models (overall)	36.5"	30.0"	36.5"	30.0"
Height (overall inc. legs)	84.0"	84.0"	84.0"	84.0"
Door Opening (net width)	18.25"	18.25"	23.25"	23.25"
Door Opening (net height)	57.25"	57.25"	57.25"	57.25"
Half Door Opening (net ht.)	26.75"	26.75"	26.75"	26.75"
CAPACITY				
Capacity (cu. ft.)	19	15	24	18
Number of Shelves	4	4	4	4
Shelf Area (sq. ft., including bottom)	16	12	20	15
ELECTRICAL				
Voltage (dedicated circuit required)	115	115	115	115
SOLID DOOR MODELS				
Amperage solid door models (self-contained)	7.3	7.3	7.3	7.3
Amperage solid door models (remote refrigeration)	6.0	6.0	6.0	6.0
BTU requirement*, remote (solid door models)	1440	1395	1575	1495
GLASS DOOR MODELS				
Amperage glass door models (self-contained)	7.3	7.3	9.5	7.3
Amperage glass door models (remote refrigeration)	6.0	6.0	6.8	6.0
BTU requirement*, remote (glass door models)	1942	1880	2553	2103
NEMA Plug Configuration	5-15 P	5-15 P	5-15 P	5-15 P
Horsepower (self-contained)	1/4	1/4	1/4	1/4
SHIPPING				
Ship Weight (lbs.)	500	410	600	495
Ship Volume, Standard Depth (cu. ft.)	75	66	87	76
Crated Dimensions (87" H)	31"W x 48"D	31"W x 42"D	36"W x 48"D	36"W x 42"D

*90°F ambient, 20°F evaporator, 20' max. line length

Data is for standard models: options may change specifications.

UTILITY REFRIGERATOR

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UR-R1 | MU

Prodigi™ Pro 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven full-size sheet pans;
Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]
14 half-size sheet pans
- Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 168 lb [76 kg] kg product maximum
- 105 quarts [133 liters] liters volume maximum
- Four [4] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5026970]
- ☐ 30A [5026932]
- ☐ 40A [5026972]
- ☐ 50A [5026973]
- ☐ 80A [5026974]
- ☐ 125A [5026977]
- ☐ 175A [5026978]
- ☐ 200A [5026979]

Gas

- ☐ 20A [5026980]
- ☐ 30A [5026933]
- ☐ No cord [5026971]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5021521] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

ALTO-SHAAM



7-20 Pro

Configuration for Electric Models (select one)

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

Electrical (select one)

- ☐ 120V 1ph [Gas only]
- ☐ 208–240V 1ph [Gas only]
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional [not available on ventless hood models]

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Options (select all that apply)

- ☐ Ventech™ Hood*
- ☐ Ventech™ PLUS Hood*
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips [not available on units with Ventech hoods or units with security devices]
- ☐ Automatic grease collection system

*Electric models only

Cleaning (select one)

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package
- ☐ Anti-entrapment device [5017157] [optional]
- ☐ Control panel security cover [5017145] [optional]
- ☐ Hasp door lock [padlock not included] [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ Water filtration system [5037355]

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

- ☐ Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

[Accessories \[reference accessory catalog\]](#)



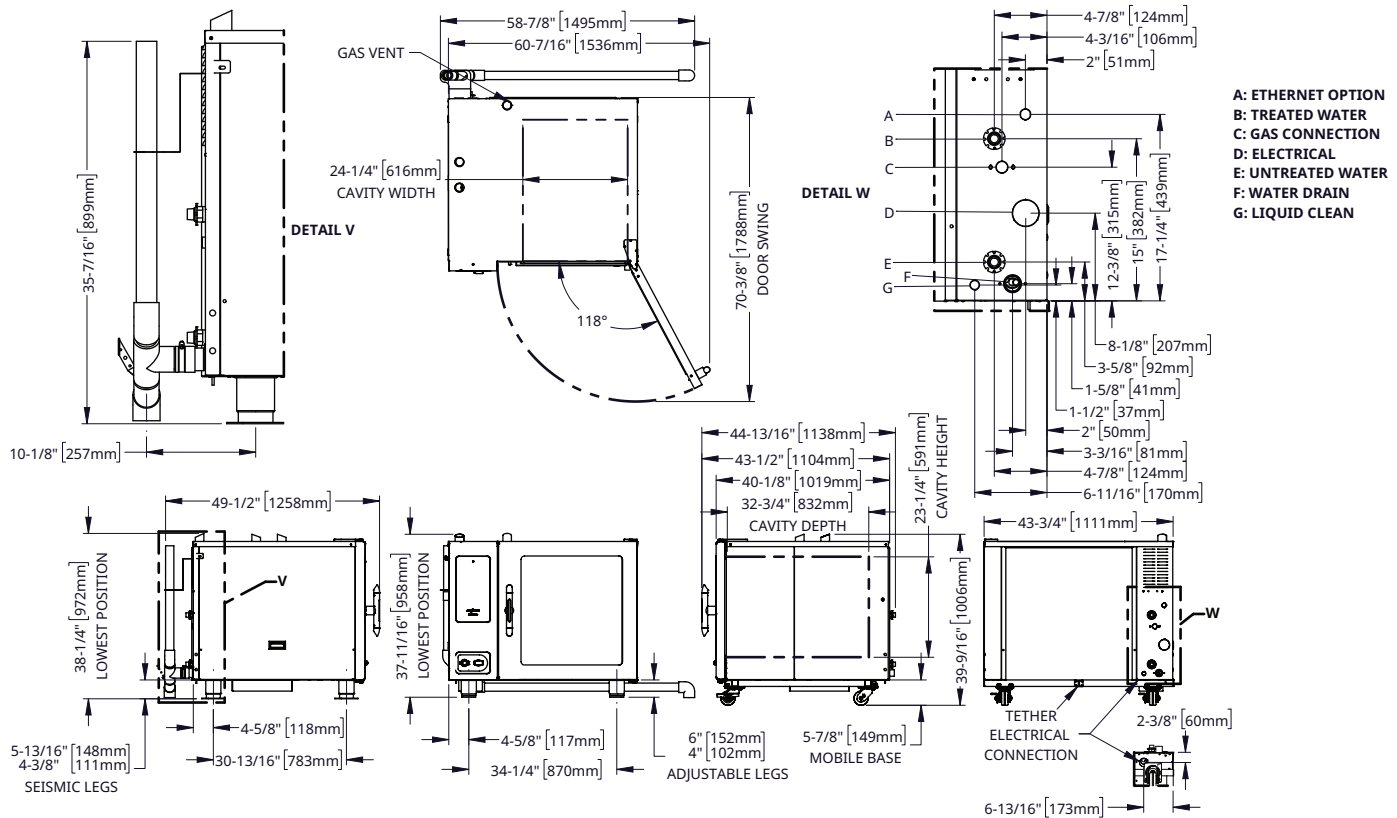
COA# 5760
Electric models only



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door



A: ETHERNET OPTION
 B: TREATED WATER
 C: GAS CONNECTION
 D: ELECTRICAL
 E: UNTREATED WATER
 F: WATER DRAIN
 G: LIQUID CLEAN

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

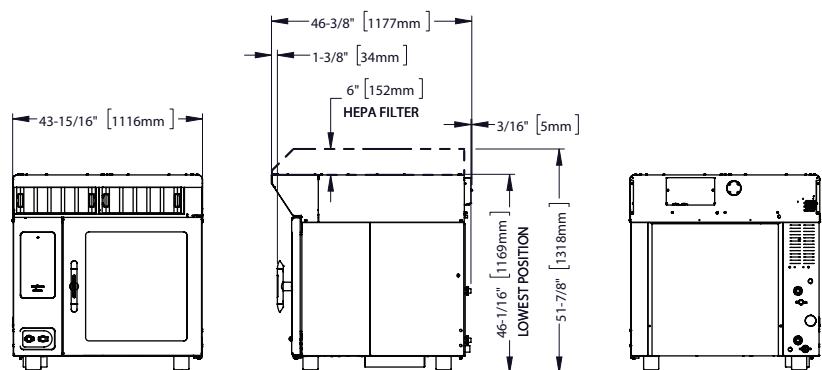
Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only



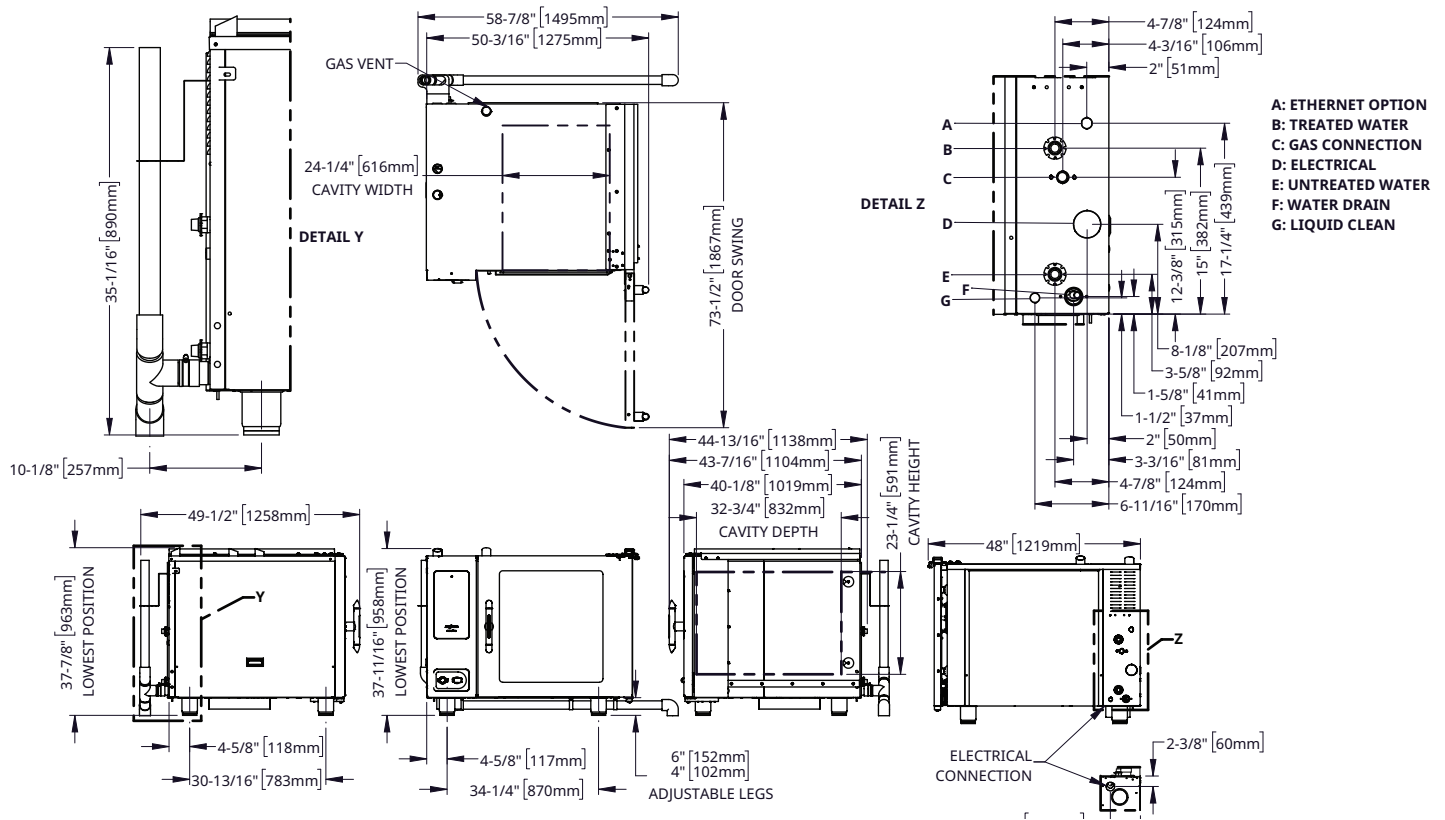
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



Prodigi™ Pro 7-20 (E/G)




7-20E ELECTRIC

				ECO						Turbo Option*						
7-20E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	6	45.7	46.4	58A/58A^	16.4	16.7	4	53.4	54.2	67A/68A^	19.2	19.5	3Ø/PE
	240	3	50/60	6	52.7	53.9	66A/68A^	21.9	22.4	4	61.4	62.7	77A/79A^	25.5	26.0	3Ø/PE
440–480V	440	3	50/60	12	20.6	21.0	26A/27A^	15.7	16.0	10	24.7	25.9	31A/33A^	18.3	19.7	3Ø/PE
	480	3	50/60	12	22.4	23.1	28A/29A^	18.7	19.2	10	26.2	28.5	33A/36A^	21.8	23.7	3Ø/PE

*No-cost option on electric models.

^Values for units with Ventech Hoods.

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

With Smoker Option				ECO				Turbo Option*				Connection
7-20E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	
208–240V	208	3	50/60	6	47.2	59A	17.0	4	54.7	69A	19.7	3Ø/PE
	240	3	50/60	6	54.4	68A	22.6	4	63.1	79A	26.2	3Ø/PE
440–480V	440	3	50/60	12	21.9	28A	16.2	10	24.7	31A	18.8	3Ø/PE
	480	3	50/60	12	23.8	30A	19.2	10	26.8	34A	22.3	3Ø/PE

*No-cost option on electric models.

** Conducteur minimum recommandé de température nominale de 90 °C et ambiante de 30 °C.

- Les raccordements électriques doivent être conformes à toutes les réglementations en vigueur.
- Utiliser exclusivement sur un propre circuit de dérivation séparé.
- Les fours ne sont pas fournis avec un cordon ou une fiche électrique.
- L'alimentation électrique peut être par câblage ou par cordon et fiche. Les codes en vigueur peuvent exiger un dispositif de protection contre les courants résiduels. Si c'est le cas, ce dispositif doit accepter un courant de fuite de 20 mA.



7-20G ELECTRIC

					Without Smoker Option			With Smoker Option			Connection
7-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	
120 V	120	1	60	12	6,8	20A	0,84	12,0	20A	1,5	1Ø/PE
208–240 V	208	1	50/60	14	4,8	15A	1,0	7,3	15A	1,5	1Ø/PE
	240	1	50/60	14	4,2	15A	1,0	7,1	15A	1,7	1Ø/PE
208–240 V	208	3	50/60	14	4,8	15A	1,0	7,3	15A	1,5	3Ø/PE
	240	3	50/60	14	4,2	15A	1,0	7,1	15A	1,7	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM



CLEARANCE

Top: 20" [508mm]
 Left: 0" [0mm]
 18" [457mm] recommended service access
 Right: 0" [0mm] non-combustible surfaces
 2" [51mm] combustible surfaces
 Bottom: 5-1/8" [130mm]
 Back: 4" [102mm] between plumbing and nearest object



REQUIREMENTS

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38



GELUID: ELEKTRISCH

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft [1 m] from unit.



HEAT: GAS

Heat of rejection

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



NOISE: GAS

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



GAS REQUIREMENTS

Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Reverse Osmosis Systems

Protect your Combitherm® oven investment and extend equipment lifetime with an optional reverse osmosis system from Alto-Shaam. Reverse osmosis systems are the preferred solution for treatment of water that contains sediments, chlorides, minerals and other total dissolved solids [TDS]. Our water treatment systems also remove chlorine and chloramines—corrosive disinfectants often added by public water treatment plants to minimize water-related diseases.

Benefits of Alto-Shaam reverse osmosis systems include:

- ✓ Elimination of labor and costs associated with frequent oven maintenance
- ✓ Reduction of corrosion on stainless steel
- ✓ Reduction of scale build up
- ✓ Protection of equipment
- ✓ Full water treatment



MODEL SPECIFICATIONS

Opti-Pure Model	Tank Dimensions [H x W]	Wall Mounted System [H x W x D]
OPS175CR/5	20-1/4" x 12-1/4"	20" x 18-3/10" x 6"
OPS175CR/10	23-1/4" x 15-5/8"	20" x 18-3/10" x 6"
OPS175CR/16	30-3/8" x 15-5/8"	20" x 18-3/10" x 6"

Model Selection

Alto-Shaam's product offering includes three [3] different sized reverse osmosis systems for use on Combitherm ovens. Please reference the guidelines below for model [reverse osmosis system and tank reservoir] selection. Additional information and requirements related to models and sizing can be found on page 2.

BOILERLESS OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/5	5031203
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/10	5031204
20-10	OPS175CR/10	5031204
20-20	OPS175CR/10	5031204
4-10 over 4-10	OPS175CR/10	5031207
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/10	5031207
6-10 over 10-10	OPS175CR/10	5031207
7-20 over 7-20	OPS175CR/10	5031207

BOILER OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/10	5031204
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/16	5031205
20-10	OPS175CR/16	5031205
20-20	OPS175CR/16	5031205
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/16	5031208
6-10 over 10-10	OPS175CR/16	5031208
7-20 over 7-20	OPS175CR/10	5031207



Additional Information and Requirements

- Each system contains two water treatment filters, one reverse osmosis membrane and one mineral addition cartridge. Please reference the manual for additional required parts.
- Reverse osmosis systems are optional and only for use with Alto-Shaam equipment. Operation with other manufacturer's equipment or use for additional equipment beyond the recommendation for single or stacked ovens may limit ability to supply treated water and potentially void original equipment manufacturer's warranty. The use of a reservoir tank larger than recommendation will not impact warranty.
- Sizing recommendations are based on an average usage of water not exceeding 175 gallons per day and line water pressure at point of equipment at 50F, 60 psi. If daily water usage or supply pressure/water to the equipment deviates from these values or oven operates in heavy steam applications, additional reservoir sizing may be needed to ensure continuous treated water supply to the appliance.
- Installation of the Alto-Shaam reverse osmosis water treatment systems can be included as part of the factory-authorized combi installation program. Contact your dedicated Alto-Shaam representative or go to alto-shaam.com/combi-install for more information.

Alto-Shaam Water Quality Standards

- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and complies with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage equipment and/or components and void the original equipment manufacturer's warranty.
- Upon request, Alto-Shaam can provide a water quality report conducted by an independent laboratory.

INLET WATER REQUIREMENTS		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm


CT Proformance™
CT Classic™

ITEM NO. _____

COMBITHERM® COMBIOven



☐ **SCALE FREE™**
CITRUS BASED, NON-CORROSIVE
DELIMING PRODUCT
CE-27889

☐ **POULTRY GREASE
COLLECTION CONTAINER**
15" x 9-3/4" x 9-3/4"
(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE
COLLECTION CART**
37" x 11-3/16" X 28-1/3"
(940 x 284 x 724mm)
5014542



☐ **FRY BASKET**
12" x 20"
(325mm x 530mm)
BS-26730



☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731



SHELF, STAINLESS STEEL WIRE
*SH-22473 SHOWN



WOOD CHIPS

OPTIONS & ACCESSORIES

<input type="checkbox"/> COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545

Prodigi™ Pro 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven full-size sheet pans;
Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]
14 half-size sheet pans
- Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 168 lb [76 kg] kg product maximum
- 105 quarts [133 liters] liters volume maximum
- Four [4] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5026970]
- ☐ 30A [5026932]
- ☐ 40A [5026972]
- ☐ 50A [5026973]
- ☐ 80A [5026974]
- ☐ 125A [5026977]
- ☐ 175A [5026978]
- ☐ 200A [5026979]

Gas

- ☐ 20A [5026980]
- ☐ 30A [5026933]
- ☐ No cord [5026971]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5021521] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

ALTO-SHAAM



7-20 Pro

Configuration for Electric Models (select one)

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

Electrical (select one)

- ☐ 120V 1ph [Gas only]
- ☐ 208–240V 1ph [Gas only]
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional [not available on ventless hood models]

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Options (select all that apply)

- ☐ Ventech™ Hood*
- ☐ Ventech™ PLUS Hood*
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips [not available on units with Ventech hoods or units with security devices]
- ☐ Automatic grease collection system

*Electric models only

Cleaning (select one)

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package
- ☐ Anti-entrapment device [5017157] [optional]
- ☐ Control panel security cover [5017145] [optional]
- ☐ Hasp door lock [padlock not included] [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ Water filtration system [5037355]

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

- ☐ Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

[Accessories \[reference accessory catalog\]](#)



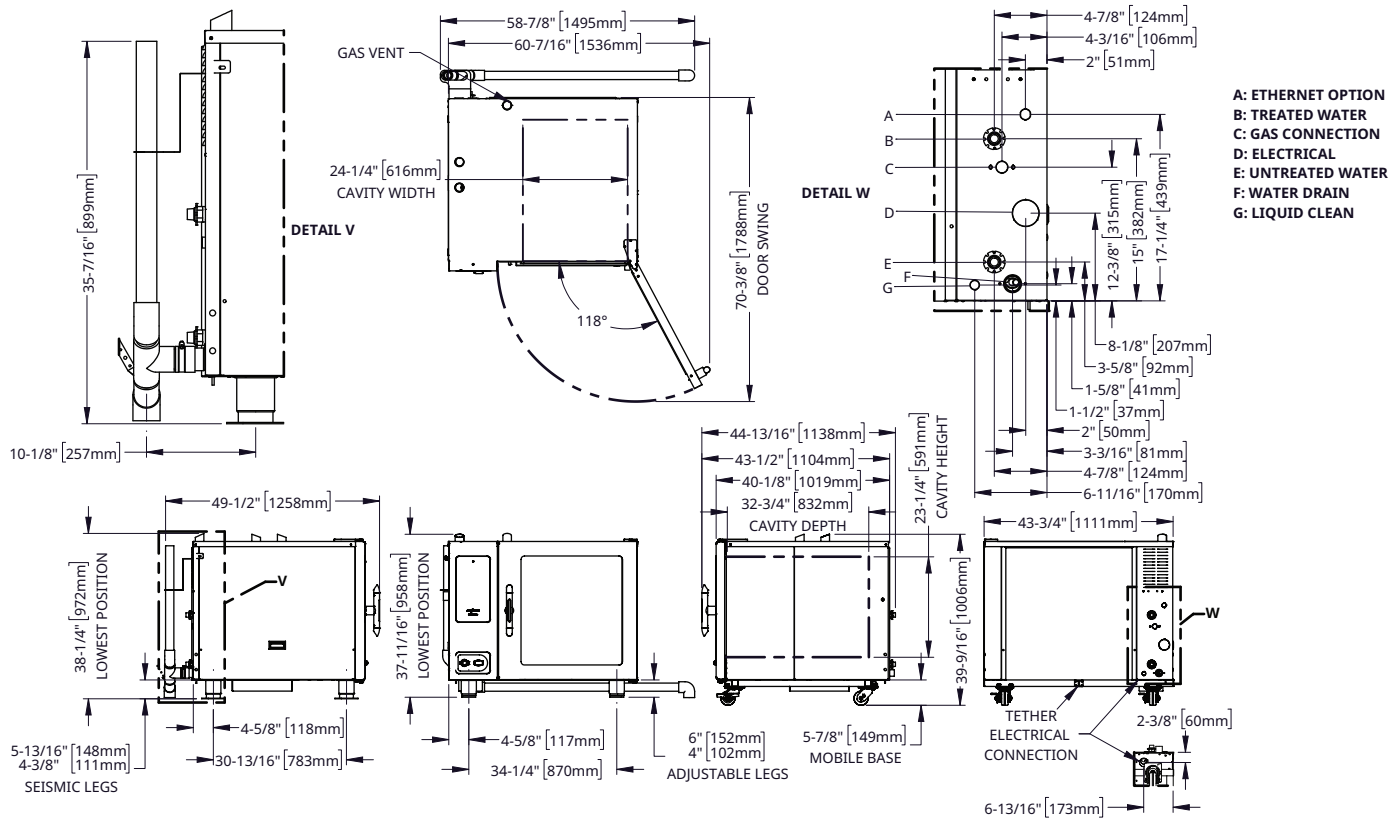
COA# 5760
Electric models only



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

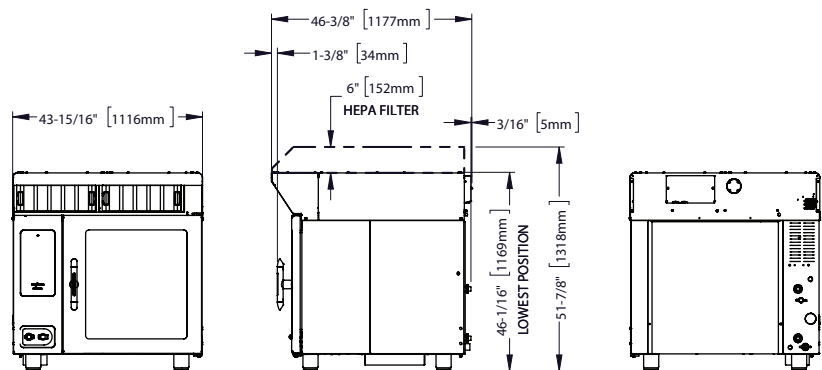
Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only



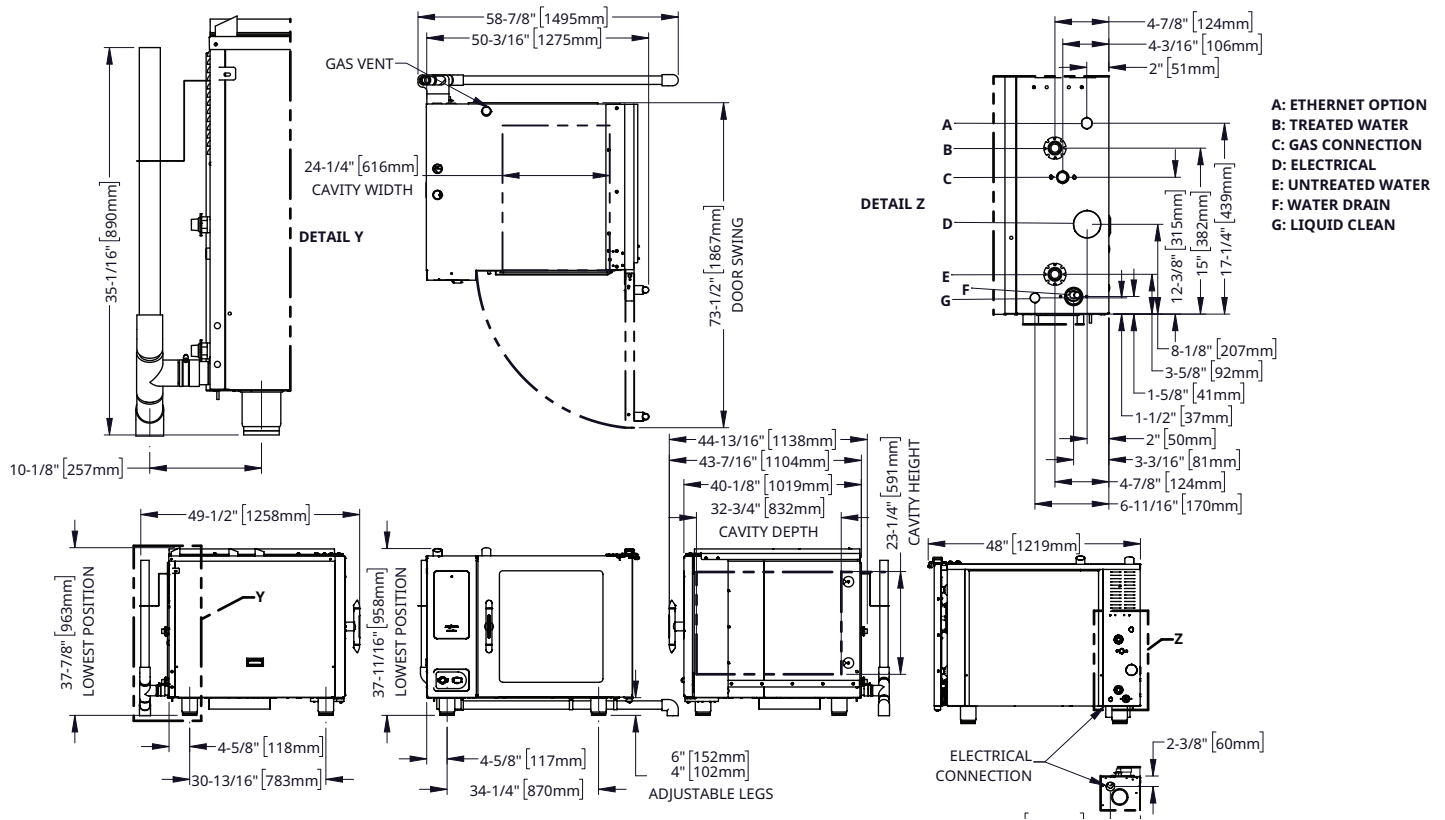
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



Prodigi™ Pro 7-20 (E/G)




7-20E ELECTRIC

				ECO						Turbo Option*						
7-20E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	6	45.7	46.4	58A/58A^	16.4	16.7	4	53.4	54.2	67A/68A^	19.2	19.5	3Ø/PE
	240	3	50/60	6	52.7	53.9	66A/68A^	21.9	22.4	4	61.4	62.7	77A/79A^	25.5	26.0	3Ø/PE
440–480V	440	3	50/60	12	20.6	21.0	26A/27A^	15.7	16.0	10	24.7	25.9	31A/33A^	18.3	19.7	3Ø/PE
	480	3	50/60	12	22.4	23.1	28A/29A^	18.7	19.2	10	26.2	28.5	33A/36A^	21.8	23.7	3Ø/PE

*No-cost option on electric models.

^Values for units with Ventech Hoods.

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

With Smoker Option				ECO				Turbo Option*				Connection
7-20E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	
208-240V	208	3	50/60	6	47.2	59A	17.0	4	54.7	69A	19.7	3Ø/PE
	240	3	50/60	6	54.4	68A	22.6	4	63.1	79A	26.2	3Ø/PE
440-480V	440	3	50/60	12	21.9	28A	16.2	10	24.7	31A	18.8	3Ø/PE
	480	3	50/60	12	23.8	30A	19.2	10	26.8	34A	22.3	3Ø/PE

*No-cost option on electric models.

** Conducteur minimum recommandé de température nominale de 90 °C et ambiante de 30 °C.

- Les raccordements électriques doivent être conformes à toutes les réglementations en vigueur.
- Utiliser exclusivement sur un propre circuit de dérivation séparé.
- Les fours ne sont pas fournis avec un cordon ou une fiche électrique.
- L'alimentation électrique peut être par câblage ou par cordon et fiche. Les codes en vigueur peuvent exiger un dispositif de protection contre les courants résiduels. Si c'est le cas, ce dispositif doit accepter un courant de fuite de 20 mA.



7-20G ELECTRIC

					Without Smoker Option			With Smoker Option			Connection
7-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	
120 V	120	1	60	12	6,8	20A	0,84	12,0	20A	1,5	1Ø/PE
208-240 V	208	1	50/60	14	4,8	15A	1,0	7,3	15A	1,5	1Ø/PE
	240	1	50/60	14	4,2	15A	1,0	7,1	15A	1,7	1Ø/PE
208-240 V	208	3	50/60	14	4,8	15A	1,0	7,3	15A	1,5	3Ø/PE
	240	3	50/60	14	4,2	15A	1,0	7,1	15A	1,7	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM



CLEARANCE

Top: 20" [508mm]
 Left: 0" [0mm]
 18" [457mm] recommended service access
 Right: 0" [0mm] non-combustible surfaces
 2" [51mm] combustible surfaces
 Bottom: 5-1/8" [130mm]
 Back: 4" [102mm] between plumbing and nearest object



REQUIREMENTS

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38



GELUID: ELEKTRISCH

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft [1 m] from unit.



HEAT: GAS

Heat of rejection

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



NOISE: GAS

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



GAS REQUIREMENTS

Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Reverse Osmosis Systems

Protect your Combitherm® oven investment and extend equipment lifetime with an optional reverse osmosis system from Alto-Shaam. Reverse osmosis systems are the preferred solution for treatment of water that contains sediments, chlorides, minerals and other total dissolved solids [TDS]. Our water treatment systems also remove chlorine and chloramines—corrosive disinfectants often added by public water treatment plants to minimize water-related diseases.

Benefits of Alto-Shaam reverse osmosis systems include:

- ✓ Elimination of labor and costs associated with frequent oven maintenance
- ✓ Reduction of corrosion on stainless steel
- ✓ Reduction of scale build up
- ✓ Protection of equipment
- ✓ Full water treatment



MODEL SPECIFICATIONS

Opti-Pure Model	Tank Dimensions [H x W]	Wall Mounted System [H x W x D]
OPS175CR/5	20-1/4" x 12-1/4"	20" x 18-3/10" x 6"
OPS175CR/10	23-1/4" x 15-5/8"	20" x 18-3/10" x 6"
OPS175CR/16	30-3/8" x 15-5/8"	20" x 18-3/10" x 6"

Model Selection

Alto-Shaam's product offering includes three [3] different sized reverse osmosis systems for use on Combitherm ovens. Please reference the guidelines below for model [reverse osmosis system and tank reservoir] selection. Additional information and requirements related to models and sizing can be found on page 2.

BOILERLESS OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/5	5031203
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/10	5031204
20-10	OPS175CR/10	5031204
20-20	OPS175CR/10	5031204
4-10 over 4-10	OPS175CR/10	5031207
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/10	5031207
6-10 over 10-10	OPS175CR/10	5031207
7-20 over 7-20	OPS175CR/10	5031207

BOILER OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/10	5031204
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/16	5031205
20-10	OPS175CR/16	5031205
20-20	OPS175CR/16	5031205
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/16	5031208
6-10 over 10-10	OPS175CR/16	5031208
7-20 over 7-20	OPS175CR/10	5031207



Additional Information and Requirements

- Each system contains two water treatment filters, one reverse osmosis membrane and one mineral addition cartridge. Please reference the manual for additional required parts.
- Reverse osmosis systems are optional and only for use with Alto-Shaam equipment. Operation with other manufacturer's equipment or use for additional equipment beyond the recommendation for single or stacked ovens may limit ability to supply treated water and potentially void original equipment manufacturer's warranty. The use of a reservoir tank larger than recommendation will not impact warranty.
- Sizing recommendations are based on an average usage of water not exceeding 175 gallons per day and line water pressure at point of equipment at 50F, 60 psi. If daily water usage or supply pressure/water to the equipment deviates from these values or oven operates in heavy steam applications, additional reservoir sizing may be needed to ensure continuous treated water supply to the appliance.
- Installation of the Alto-Shaam reverse osmosis water treatment systems can be included as part of the factory-authorized combi installation program. Contact your dedicated Alto-Shaam representative or go to alto-shaam.com/combi-install for more information.

Alto-Shaam Water Quality Standards

- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and complies with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage equipment and/or components and void the original equipment manufacturer's warranty.
- Upon request, Alto-Shaam can provide a water quality report conducted by an independent laboratory.

INLET WATER REQUIREMENTS		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm


CT Proformance™
CT Classic™

ITEM NO. _____

COMBITHERM® COMBIoven



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DELIMING PRODUCT
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☐ **POULTRY GREASE
COLLECTION CONTAINER**
15" x 9-3/4" x 9-3/4"
(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE
COLLECTION CART**
37" x 11-3/16" X 28-1/3"
(940 x 284 x 724mm)
5014542



☐ **FRY BASKET**
12" x 20"
(325mm x 530mm)
BS-26730



☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731



SHELF, STAINLESS STEEL WIRE
*SH-22473 SHOWN



WOOD CHIPS

OPTIONS & ACCESSORIES

<input type="checkbox"/> COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545

Prodigi™ Pro 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven full-size sheet pans;
Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]
14 half-size sheet pans
- Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 168 lb [76 kg] kg product maximum
- 105 quarts [133 liters] liters volume maximum
- Four [4] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5026970]
- ☐ 30A [5026932]
- ☐ 40A [5026972]
- ☐ 50A [5026973]
- ☐ 80A [5026974]
- ☐ 125A [5026977]
- ☐ 175A [5026978]
- ☐ 200A [5026979]

Gas

- ☐ 20A [5026980]
- ☐ 30A [5026933]
- ☐ No cord [5026971]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5021521] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

ALTO-SHAAM



7-20 Pro

Configuration for Electric Models (select one)

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

Electrical (select one)

- ☐ 120V 1ph [Gas only]
- ☐ 208–240V 1ph [Gas only]
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional [not available on ventless hood models]

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Options (select all that apply)

- ☐ Ventech™ Hood*
- ☐ Ventech™ PLUS Hood*
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips [not available on units with Ventech hoods or units with security devices]
- ☐ Automatic grease collection system

*Electric models only

Cleaning (select one)

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package
- ☐ Anti-entrapment device [5017157] [optional]
- ☐ Control panel security cover [5017145] [optional]
- ☐ Hasp door lock [padlock not included] [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ Water filtration system [5037355]

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

- ☐ Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

[Accessories \[reference accessory catalog\]](#)



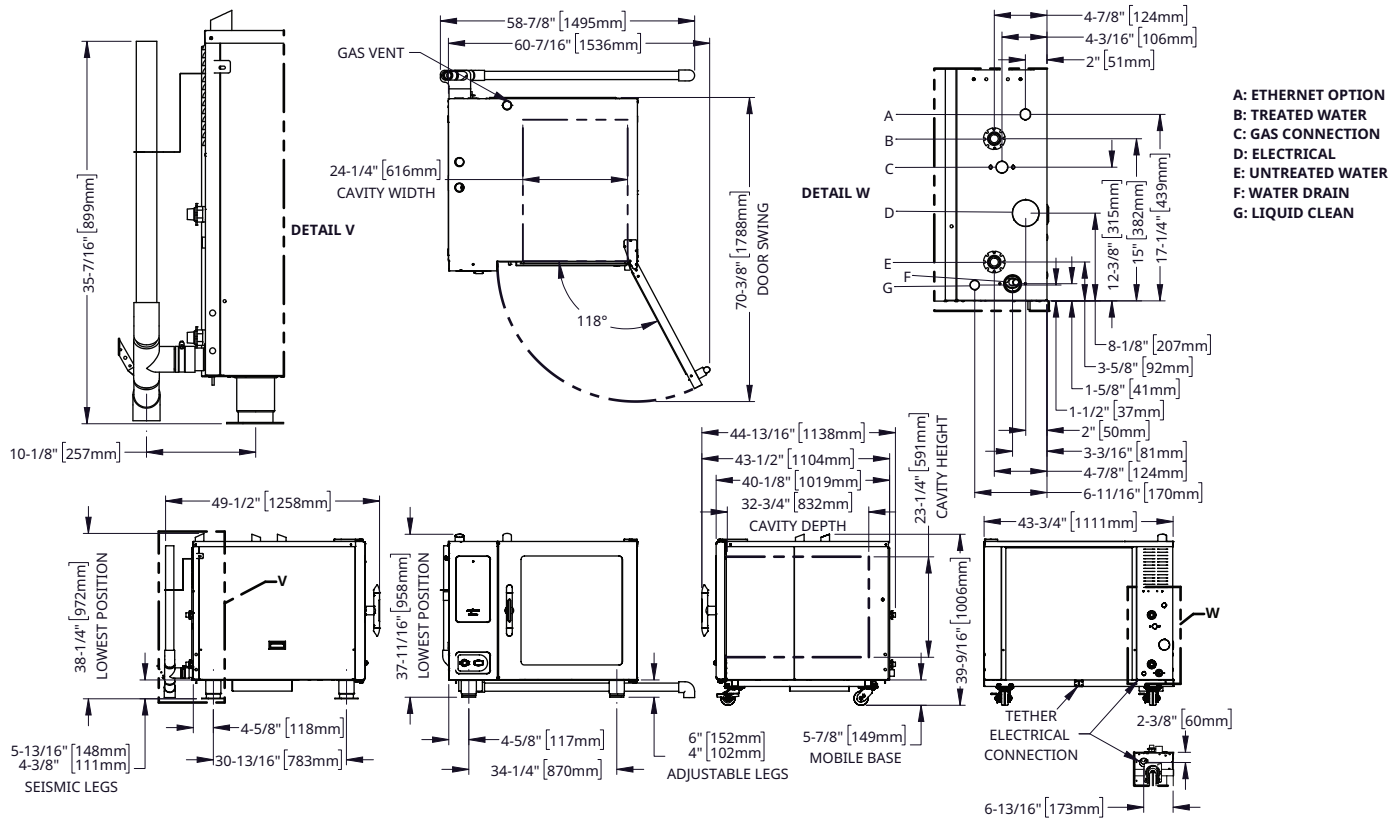
COA# 5760
Electric models only



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

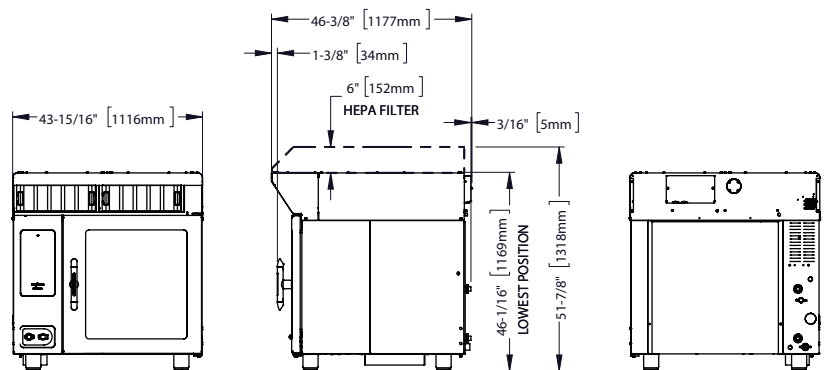
Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only



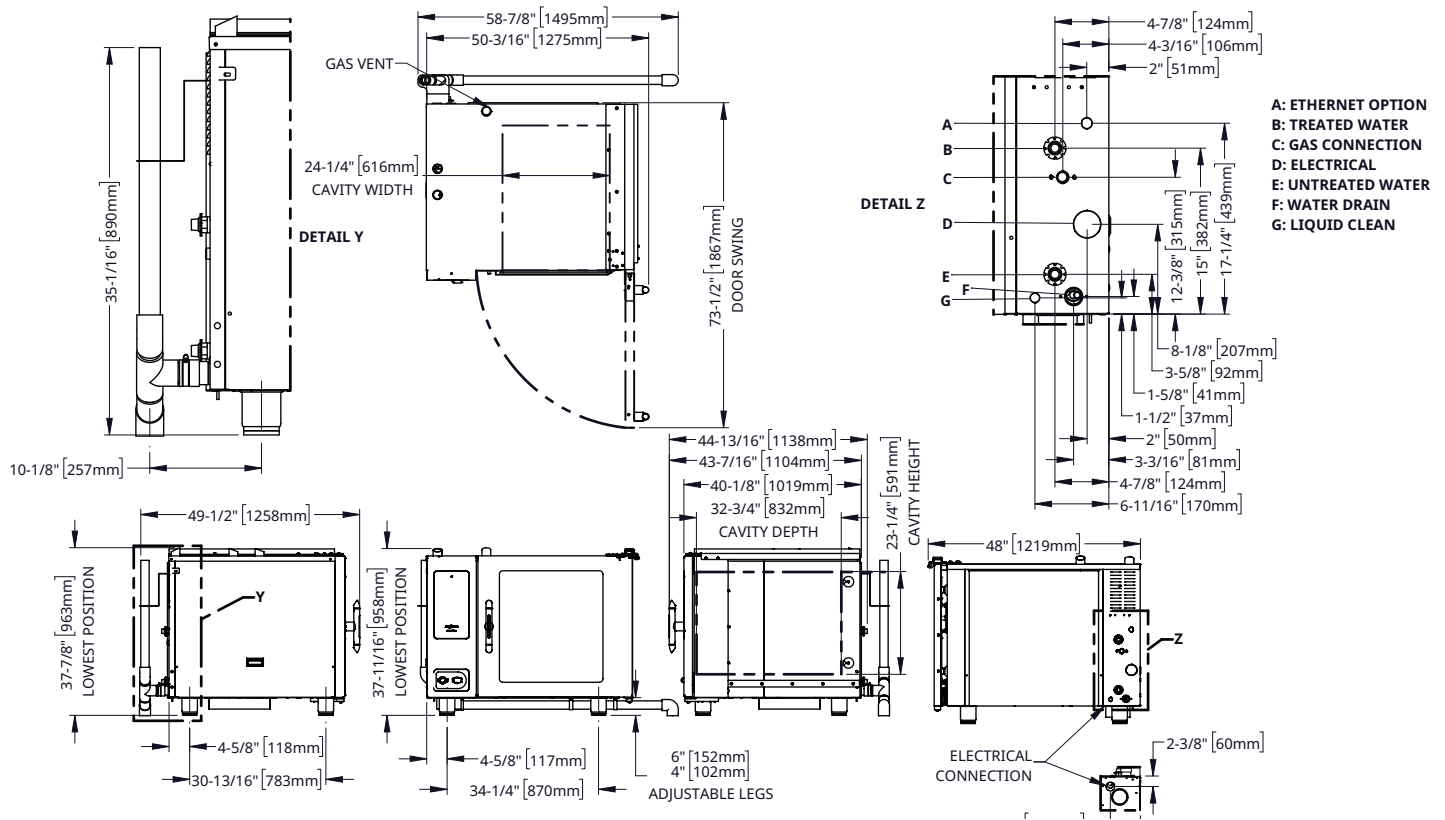
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



Prodigi™ Pro 7-20 (E/G)




7-20E ELECTRIC

				ECO						Turbo Option*						
7-20E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	6	45.7	46.4	58A/58A^	16.4	16.7	4	53.4	54.2	67A/68A^	19.2	19.5	3Ø/PE
	240	3	50/60	6	52.7	53.9	66A/68A^	21.9	22.4	4	61.4	62.7	77A/79A^	25.5	26.0	3Ø/PE
440–480V	440	3	50/60	12	20.6	21.0	26A/27A^	15.7	16.0	10	24.7	25.9	31A/33A^	18.3	19.7	3Ø/PE
	480	3	50/60	12	22.4	23.1	28A/29A^	18.7	19.2	10	26.2	28.5	33A/36A^	21.8	23.7	3Ø/PE

*No-cost option on electric models.

^Values for units with Ventech Hoods.

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

With Smoker Option				ECO				Turbo Option*				Connection
7-20E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	
208–240V	208	3	50/60	6	47.2	59A	17.0	4	54.7	69A	19.7	3Ø/PE
	240	3	50/60	6	54.4	68A	22.6	4	63.1	79A	26.2	3Ø/PE
440–480V	440	3	50/60	12	21.9	28A	16.2	10	24.7	31A	18.8	3Ø/PE
	480	3	50/60	12	23.8	30A	19.2	10	26.8	34A	22.3	3Ø/PE

*No-cost option on electric models.

** Conducteur minimum recommandé de température nominale de 90 °C et ambiante de 30 °C.

- Les raccordements électriques doivent être conformes à toutes les réglementations en vigueur.
- Utiliser exclusivement sur un propre circuit de dérivation séparé.
- Les fours ne sont pas fournis avec un cordon ou une fiche électrique.
- L'alimentation électrique peut être par câblage ou par cordon et fiche. Les codes en vigueur peuvent exiger un dispositif de protection contre les courants résiduels. Si c'est le cas, ce dispositif doit accepter un courant de fuite de 20 mA.



7-20G ELECTRIC

					Without Smoker Option			With Smoker Option			Connection
7-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	
120 V	120	1	60	12	6,8	20A	0,84	12,0	20A	1,5	1Ø/PE
208–240 V	208	1	50/60	14	4,8	15A	1,0	7,3	15A	1,5	1Ø/PE
	240	1	50/60	14	4,2	15A	1,0	7,1	15A	1,7	1Ø/PE
208–240 V	208	3	50/60	14	4,8	15A	1,0	7,3	15A	1,5	3Ø/PE
	240	3	50/60	14	4,2	15A	1,0	7,1	15A	1,7	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM



CLEARANCE

Top: 20" [508mm]
 Left: 0" [0mm]
 18" [457mm] recommended service access
 Right: 0" [0mm] non-combustible surfaces
 2" [51mm] combustible surfaces
 Bottom: 5-1/8" [130mm]
 Back: 4" [102mm] between plumbing and nearest object



REQUIREMENTS

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38



GELUID: ELEKTRISCH

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft [1 m] from unit.



HEAT: GAS

Heat of rejection

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



NOISE: GAS

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



GAS REQUIREMENTS

Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Reverse Osmosis Systems

Protect your Combitherm® oven investment and extend equipment lifetime with an optional reverse osmosis system from Alto-Shaam. Reverse osmosis systems are the preferred solution for treatment of water that contains sediments, chlorides, minerals and other total dissolved solids [TDS]. Our water treatment systems also remove chlorine and chloramines—corrosive disinfectants often added by public water treatment plants to minimize water-related diseases.

Benefits of Alto-Shaam reverse osmosis systems include:

- ✓ Elimination of labor and costs associated with frequent oven maintenance
- ✓ Reduction of corrosion on stainless steel
- ✓ Reduction of scale build up
- ✓ Protection of equipment
- ✓ Full water treatment



MODEL SPECIFICATIONS

Opti-Pure Model	Tank Dimensions [H x W]	Wall Mounted System [H x W x D]
OPS175CR/5	20-1/4" x 12-1/4"	20" x 18-3/10" x 6"
OPS175CR/10	23-1/4" x 15-5/8"	20" x 18-3/10" x 6"
OPS175CR/16	30-3/8" x 15-5/8"	20" x 18-3/10" x 6"

Model Selection

Alto-Shaam's product offering includes three [3] different sized reverse osmosis systems for use on Combitherm ovens. Please reference the guidelines below for model [reverse osmosis system and tank reservoir] selection. Additional information and requirements related to models and sizing can be found on page 2.

BOILERLESS OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/5	5031203
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/10	5031204
20-10	OPS175CR/10	5031204
20-20	OPS175CR/10	5031204
4-10 over 4-10	OPS175CR/10	5031207
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/10	5031207
6-10 over 10-10	OPS175CR/10	5031207
7-20 over 7-20	OPS175CR/10	5031207

BOILER OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/10	5031204
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/16	5031205
20-10	OPS175CR/16	5031205
20-20	OPS175CR/16	5031205
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/16	5031208
6-10 over 10-10	OPS175CR/16	5031208
7-20 over 7-20	OPS175CR/10	5031207



Additional Information and Requirements

- Each system contains two water treatment filters, one reverse osmosis membrane and one mineral addition cartridge. Please reference the manual for additional required parts.
- Reverse osmosis systems are optional and only for use with Alto-Shaam equipment. Operation with other manufacturer's equipment or use for additional equipment beyond the recommendation for single or stacked ovens may limit ability to supply treated water and potentially void original equipment manufacturer's warranty. The use of a reservoir tank larger than recommendation will not impact warranty.
- Sizing recommendations are based on an average usage of water not exceeding 175 gallons per day and line water pressure at point of equipment at 50F, 60 psi. If daily water usage or supply pressure/water to the equipment deviates from these values or oven operates in heavy steam applications, additional reservoir sizing may be needed to ensure continuous treated water supply to the appliance.
- Installation of the Alto-Shaam reverse osmosis water treatment systems can be included as part of the factory-authorized combi installation program. Contact your dedicated Alto-Shaam representative or go to alto-shaam.com/combi-install for more information.

Alto-Shaam Water Quality Standards

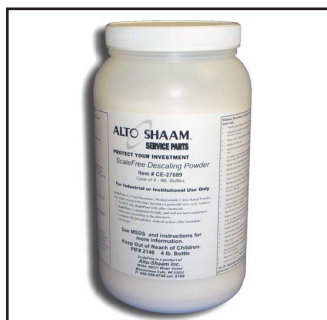
- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and complies with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage equipment and/or components and void the original equipment manufacturer's warranty.
- Upon request, Alto-Shaam can provide a water quality report conducted by an independent laboratory.

INLET WATER REQUIREMENTS		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm


CT Proformance™
CT Classic™

ITEM NO. _____

COMBITHERM® COMBIOven



☐ **SCALE FREE™**
CITRUS BASED, NON-CORROSIVE
DELIMING PRODUCT
CE-27889

☐ **POULTRY GREASE
COLLECTION CONTAINER**
15" x 9-3/4" x 9-3/4"
(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE
COLLECTION CART**
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5014542



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12" x 20"
(325mm x 530mm)
BS-26730



☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731



SHELF, STAINLESS STEEL WIRE
*SH-22473 SHOWN



WOOD CHIPS

OPTIONS & ACCESSORIES

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<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545

Engineering Specification

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 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®

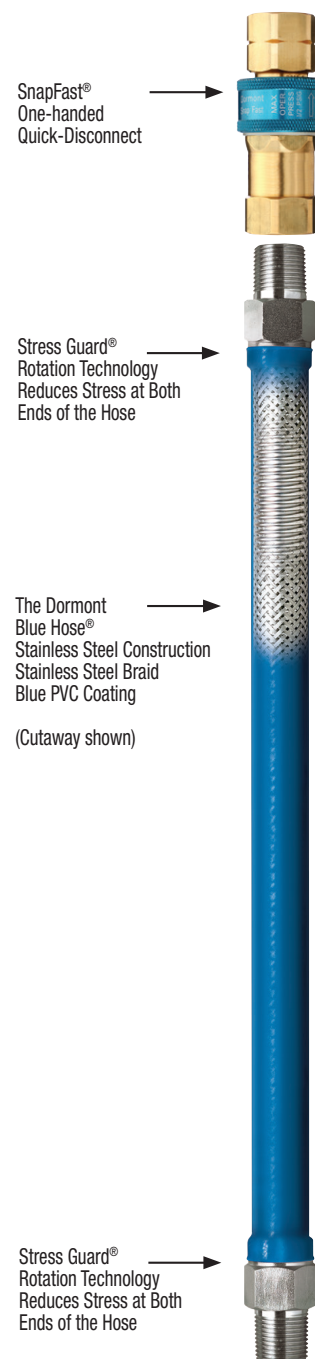
Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C); coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

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.

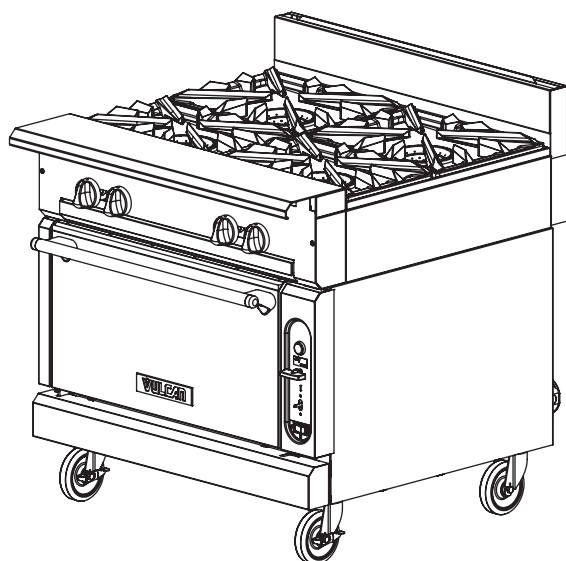
The Safety-Set model name is "PS" and the ordering number is 0241002.

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

HEAVY DUTY COOKING

VULCAN**HEAVY DUTY GAS RANGE**
4-BURNERS / 36" WIDE GAS RANGE**Model V4B36C**

shown on a convection oven base

**SPECIFICATIONS**

36" wide heavy duty gas range, Vulcan Model No. V4B36 (modular) and V4B36B (cabinet base) or V4B36S (standard oven base) and V4B36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Four 35,000 BTU/hr. cast burners with lift-off burner heads. Individual pilots and controls for each burner. Heavy duty cast burner grates, easy lift-off 11" x 17" in front, 14" x 17" in rear. Grates are separate from aeration bowl for ease of cleaning. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides and indoor panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord and plug). Oven measures 27"w x 27"d x 13"h. Standard oven thermostat adjusts from 150°F – 550°F. Convection oven adjusts from 175°F – 550°F and the optional finishing oven for standard ovens adjusts from 300°F – 650°F. Standard oven supplied with one rack, convection oven with two racks. Both ovens allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped. Total input 140,000 BTU/hr.

Exterior Dimensions:

36 3/4"d x 36"w x 36"h on 6" adjustable legs

- ☐ **V4B36** 4-Burners / Modular
- ☐ **V4B36B** 4-Burners / Cabinet Base
- ☐ **V4B36S** 4-Burners / Standard Oven
- ☐ **V4B36C** 4-Burners / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 35,000 BTU/hr. open top burners with lift off heads
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty cast grates
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", and "B" models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth ("S" models)
- ☐ Fan cooling package ("C" models)
- ☐ 4" adjustable flanged feet for modular models
- ☐ Less legs for dolly mounting for "S", "C", and "B" models
- ☐ 3" high toe base for curb mounting
- ☐ Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- ☐ 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for "S", "C", and "B" models
- ☐ Extra removable shelves for use with Universal rack guides (for cabinet base)
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Dolly frames
- ☐ Flexible gas hose - quick disconnect & restraining device

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

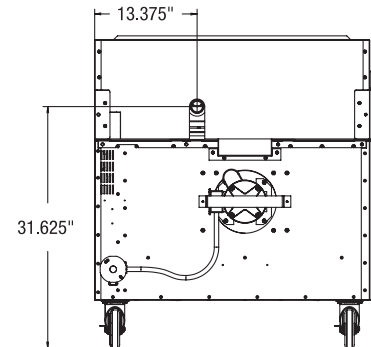
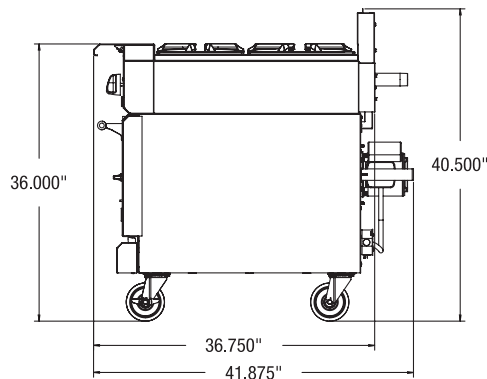
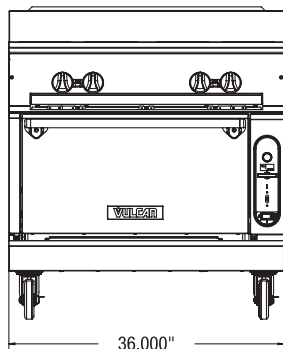
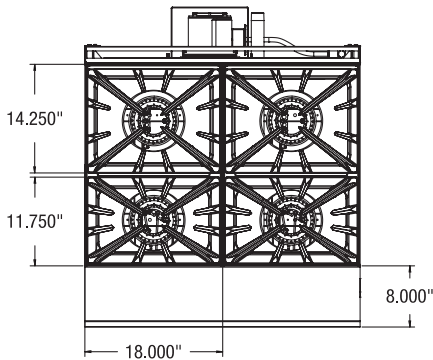
HEAVY DUTY COOKING

**HEAVY DUTY GAS RANGE**
4-BURNERS / 36" WIDE GAS RANGE**INSTALLATION INSTRUCTIONS**

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 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, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
 3. 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. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
 6. Cannot be battered with GH series equipment.
 7. This appliance is manufactured for commercial installation only and is not intended for home use.
- NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

4. Clearances	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"

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
	V4B36	4-Burners / Modular	140,000	261 / 119
	V4B36B	4-Burners / Cabinet Base	140,000	380 / 171
	V4B36S	4-Burners / Standard Oven Base	190,000	675 / 304
	V4B36C	4-Burners / Convection Oven Base	172,000	715 / 322

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

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T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

HG-4-SK Series

Item No.

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

This Space for Architect/Engineer Approval

Job Name _____ Date _____

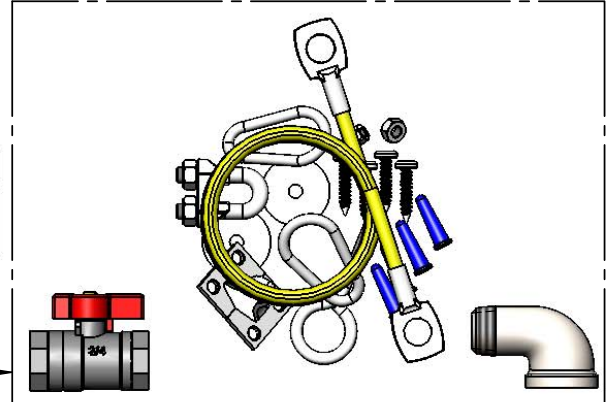
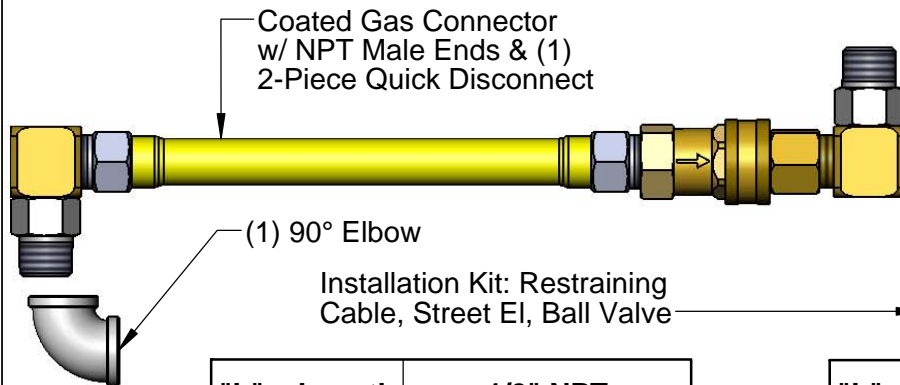
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

SAFE·T·LINK



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

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

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

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

HG-4-SK Series Product Configurator: HG - 4 - SK

 Ex: HG - 4 - SK

 Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
 (1) 90° Elbow, (2) Swivel Links, (1) Installation Kit

Product Specifications:

 Safe-T-Link Gas Appliance Connector: Coated Hose w/ NPT Male Ends,
 Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit

Product Compliance:

 ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

Engineering Specification

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼"

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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

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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
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Hose Assembly***		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
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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)
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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.

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



Restraining Device

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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



ALUMINUM
CAN RACKS 
Full and Half Size



CR10-162



CR10-162M

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

ALUMINUM TOP



POLY TOP



STAINLESS STEEL TOP

**FEATURES:**

Heavy duty welded construction.

Metal bullet feet on CR10-162 only.

4" Plate Casters with two Brakes. Standard on all Can Racks EXCEPT CR10-162 (See CR10-162M).

CONSTRUCTION:

Fully welded 1 1/4" square tubing ladder assembly.

MATERIAL:

Extruded aluminum angles.

Aluminum top .09 thickness.

MODEL #	Description	Can Capacity	
		#10	#5
CR10-162	Full Can Rack	162	216
CR10-162M	Full Can Rack with Casters	162	216
CR10-72	Aluminum Top	72	96
CR10-54	Aluminum Top	54	72
CRPL10-72	Poly Top	72	96
CRPL10-54	Poly Top	54	72
CRSS10-72	S/S Top	72	96
CRSS10-54	S/S Top	54	72



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

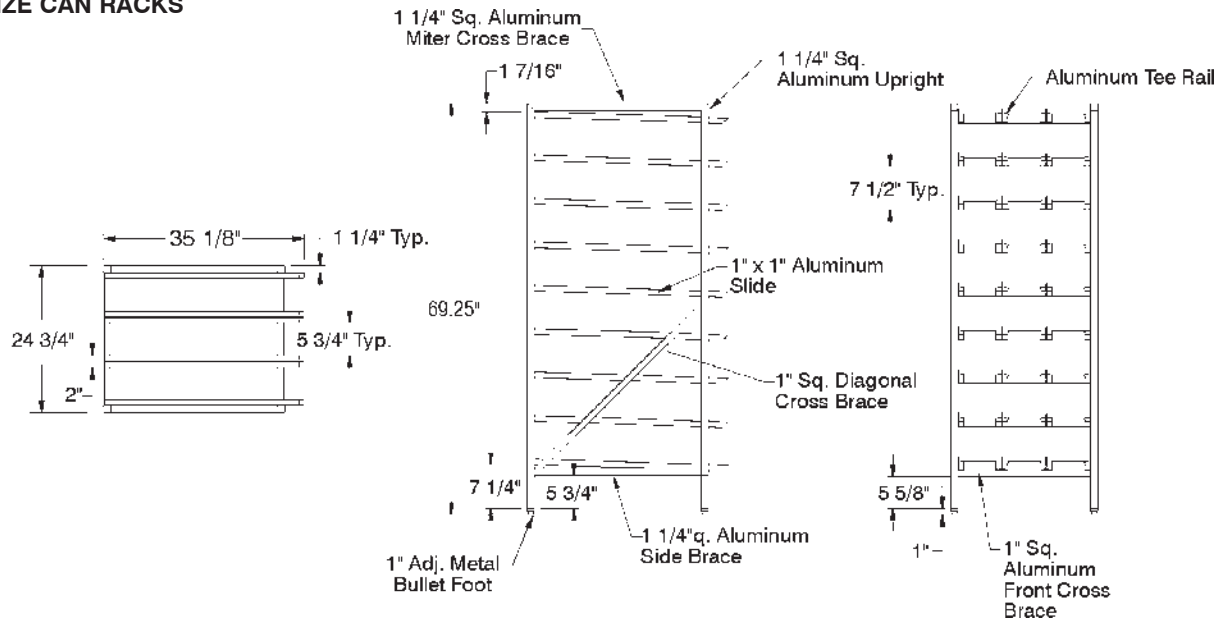
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

TOL ± .500"

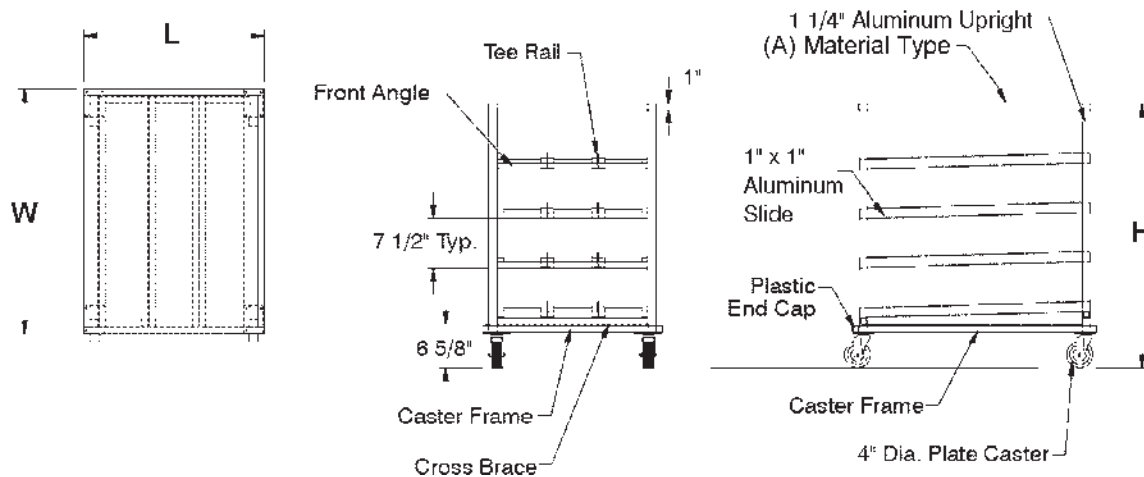
ALL DIMENSIONS ARE TYPICAL

FULL SIZE CAN RACKS



MODEL #	Description	Can Capacity #10	Can Capacity #5	Overall Size L x W x H	Approx. Weight
CR10-162	Full Can Rack	162	216	24 3/4" x 35 1/8" x 69 3/4"	65 lbs.
CR10-162M	Full Can Rack	162	216	24 3/4" x 35 1/8" x 69 3/4"	76 lbs.

HALF SIZE CAN RACKS



MODEL #	Rack Top Material (A)	Can Capacity #10	Can Capacity #5	Overall Size L x W x H	Approx. Weight
CR10-72	Aluminum Top	72	96	24 3/4" x 35 1/8" x 40 1/8"	59 lbs.
CR10-54	Aluminum Top	54	72	24 3/4" x 35 1/8" x 32 5/8"	54 lbs.
CRPL10-72	Poly Top	72	96	24 3/4" x 35 1/8" x 40 1/8"	79 lbs.
CRPL10-54	Poly Top	54	72	24 3/4" x 35 1/8" x 32 5/8"	74 lbs.
CRSS10-72	S/S Top	72	96	24 3/4" x 35 1/8" x 40 1/8"	63 lbs.
CRSS10-54	S/S Top	54	72	24 3/4" x 35 1/8" x 32 5/8"	55 lbs.





STAINLESS STEEL UTILITY CARTS



150 lb. Capacity

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

Knock Down Unit

4" Swivel Casters

Sound dampening pads affixed to shelving bottom

Adjustable shelves furnished with 1 1/4" x 1" square edge with 1/2" return on four sides

CONSTRUCTION:

Unit assembles using tapered split sleeves

Set of four 4" swivel casters includes two casters with brakes and 4 donut bumpers

MATERIAL:

SHELVES: Heavy Gauge Stainless Steel

TUBING: Chrome Posts

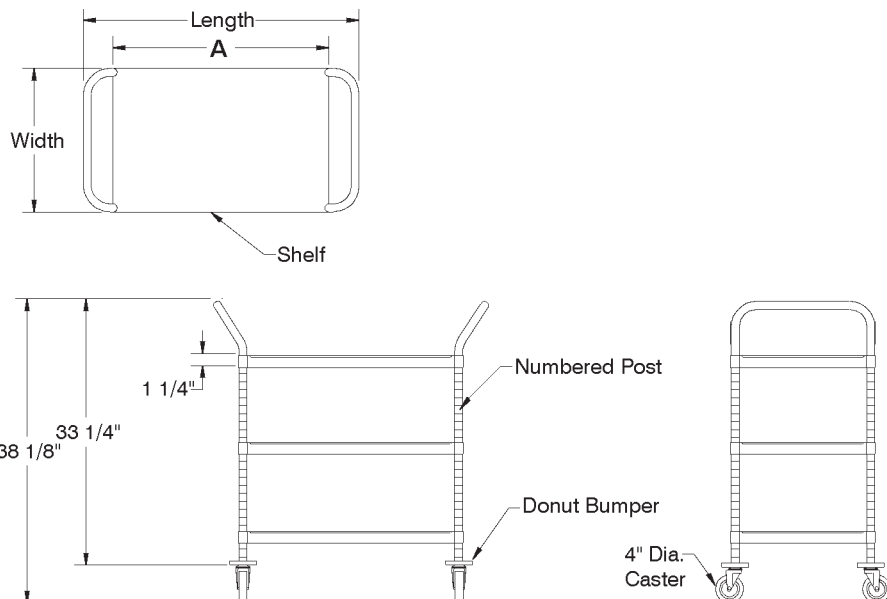
Model #	A	Length	Width	Wt.
UC-3-1827	27"	34 1/2"	18"	27 lbs.
UC-3-2433	33"	40 1/2"	24"	35 lbs.

DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

UC-3 Series



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

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ALUMINUM DUNNAGE RACKS

STATIONARY DUNNAGE RACKS



FEATURES:

Heavy duty welded construction.

1-3/4" square tubing.

1500 lb. Load Capacity (Evenly distributed load).

CONSTRUCTION:

Fully welded 1-3/4" square aluminum tube assembly.

Legs are 1-3/4" square tubing with Plastic Feet.

MATERIAL:

6063-T52 extruded aluminum tube.

MOBILE DUNNAGE RACKS

FEATURES:

Heavy duty welded construction.

1-3/4" square tubing.

6" Heavy Duty Casters.

Includes Handle.

2000 lb. Rolling Load Capacity (Evenly distributed load).

CONSTRUCTION:

Fully welded 1-3/4" square aluminum tube assembly.

6" diameter casters bolted to Base of Mobile Dunnage Rack.

Handle secures to rack with Locking Set Screws.

MATERIAL:

6063-T52 extruded aluminum tube.

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

12" HEIGHT

MODEL #	Width "W"	Length "L"	No. of Legs	Height "H"	Clearance "C"	Wt.
DUN-2036	20"	36"	4	12"	10 1/4"	10 lbs.
DUN-2048	20"	48"	4	12"	10 1/4"	12 lbs.
DUN-2060	20"	60"	6	12"	10 1/4"	16 lbs.
DUN-2436	24"	36"	4	12"	10 1/4"	11 lbs.
DUN-2448	24"	48"	4	12"	10 1/4"	13 lbs.
DUN-2460	24"	60"	6	12"	10 1/4"	17 lbs.

8" HEIGHT

MODEL #	Width "W"	Length "L"	No. of Legs	Height "H"	Clearance "C"	Wt.
DUN-2036-8	20"	36"	4	8"	6 1/4"	10 lbs.
DUN-2048-8	20"	48"	4	8"	6 1/4"	11 lbs.
DUN-2060-8	20"	60"	6	8"	6 1/4"	12 lbs.
DUN-2436-8	24"	36"	4	8"	6 1/4"	9 lbs.
DUN-2448-8	24"	48"	4	8"	6 1/4"	12 lbs.
DUN-2460-8	24"	60"	6	8"	6 1/4"	13 lbs.



MODEL #	Width	Length	Wt.
DUN-2036C	20"	36"	35 lbs.
DUN-2048C	20"	48"	40 lbs.
DUN-2060C	20"	60"	45 lbs.

Replacement	Model #	Wt.	Qty
Mobile Dunnage Rack Handle	DUNH-1	7 lbs.	



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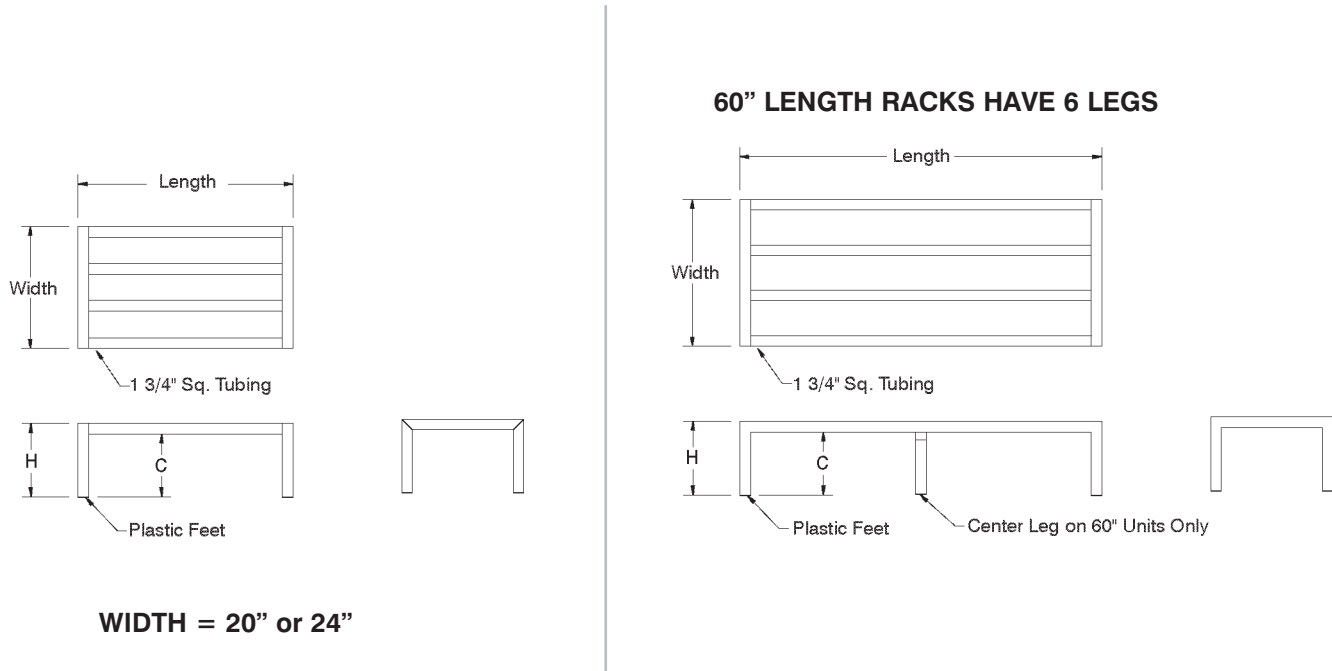
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DIMENSIONS and SPECIFICATIONS

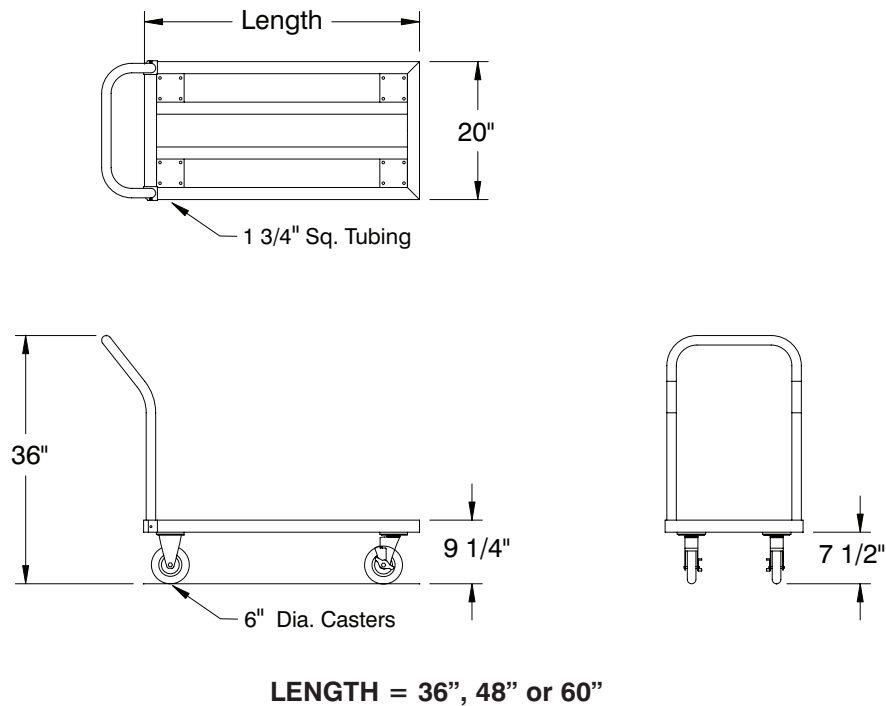
TOL $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

STATIONARY DUNNAGE RACKS



MOBILE DUNNAGE RACKS



ANGLED DRYING RACK

A New Dimension in Safe Drying



Camshelving® Premium Series



Camshelving Elements Series



- Promotes fast and sanitary drying, while maximizing space.
- Non-corrosive, break-resistant and easy to assemble.
- More cost-efficient than metal alternatives.

CAMBRO
TRUSTED FOR GENERATIONS™



www.cambro.com

One Solution for Many Drying Needs

The Angled Drying Rack eliminates the concerns associated with metal alternatives including replacement cost caused by deterioration. This complete, non-corrosive drying rack provides foodservice operators with a versatile, cost-effective and space-efficient solution for sanitary drying, storage and ease of mobility. Available in mobile Camshelving® Premium Series and Camshelving Elements Series.

- Light-weight, break-resistant and easy to assemble.
- Securely holds a variety of pans, pots and kitchen wares.
- Mobile unit allows for easy floor clean-up and mobility.
- Removable 8-slot Drying Cradles are made of high impact ABS material.
- Lifetime warranty against rust and corrosion on posts and traverses.

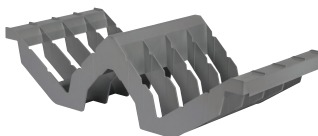
Reference Guide for Food Pan Drying

GN SIZE	QTY/RACK
1/1	16
1/2	32
1/3	48
1/4	64

Quantity will vary based on size combination and placement.



Camshelving
Premium Series



The 8-Slot Drying Cradles are available separately to convert existing units to Angled Drying Racks*.

CODE	DESCRIPTION	PRODUCT DIMENSIONS D x L x H	CASTERS	CASE LBS. (CUBE) CASE KG. (CUBE M³)	CASE PACK
Camshelving Premium Series CPMU244875PDPKG**	Angled Drying Rack	24" x 48" x 75" (610 x 1220 x 1910 mm)	4 Premium Casters (2 Swivel with Total Locking Brake, 2 Swivel with No Brake)	118.35 (25.2) 53,8 (0,71)	1
Camshelving Elements Series EMU244878PDPKG**	Angled Drying Rack	24" x 48" x 78" (610 x 1220 x 1980 mm)	4 Premium Casters (2 Swivel with Total Locking Brake, 2 Swivel with No Brake)	92.55 (24.26) 42,1 (0,68)	1
Drying Cradle CSDR8	8-Slot Drying Cradle	23 ³ / ₁₆ " x 10 ³ / ₈ " x 6 ⁵ / ₁₆ " (592 x 263 x 160 mm)	—	2.20 (1.07) 1,00 (0,03)	1
Drying Cradle CSDR84	8-Slot Drying Cradle - 4 Pack	23 ³ / ₁₆ " x 10 ³ / ₈ " x 6 ⁵ / ₁₆ " (592 x 263 x 160 mm)	—	10.30 (2.32) 4,68 (0,06)	4

Camshelving Premium Series Color: Speckled Gray (480). **Camshelving Elements Series Color:** Brushed Graphite (580). **8-Slot Drying Cradle Color:** Soft Gray (151).
Drying Cradle is Patent Pending.

*Individual Drying Cradles fit on Camshelving Premium, Elements and Basics Series 24" (610 mm) deep shelves only, mobile or stationary.

**Each Package Includes:

Camshelving Premium Series

1 box of 2 each pre-assembled post sets, 8 traverses and 4 premium casters.

4 boxes of 4 each Drying Cradles.

Camshelving Elements Series

1 box of 2 each pre-assembled post sets, 8 mobile traverses and 4 premium casters, 1 bag of 32 mobile dovetails (16A, 16B).

4 boxes of 4 each Drying Cradles.



COMPONENT

CAMBRO
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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003

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LIT1516 Printed in USA 07/15.

D041540



ALUMINUM
PAN RACKS
Knock Down



Front Load



PR20-3K Shown

Side Load



PR30-2K Shown

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

FEATURES:

Six cylindrical support bars provide strength and durability.

Plastic endcaps, 1 1/2" ribbed angles, heavy duty 5" stem bolted swivel casters.

Front load pan rack holds 18" x 26" pans or 18" x 13" pans.
Side load pan rack holds 18" x 26" pans.

500 lb. capacity.

Units shipped K.D.

CONSTRUCTION:

Fully welded 1" square tubing ladder assembly.

Angles are 1" x 1 1/2" x 20" on front load pan rack and 1" x 1 1/2" x 17 3/4" on side load pan rack.

MATERIAL:

6063-T52 extruded aluminum angles, upright tubing, and support pieces.

Model #	Description	Pan Capacity	Shelf Spacing (A)	Overall Size L x W x H	Approx. Weight
PR10-3K	Front Load	10 Full Size or 20 Half Size	3"	20 1/4" x 26" x 38 1/4"	14 lbs.
PR12-5K	Front Load	12 Full Size or 24 Half Size	5"	20 1/4" x 26" x 69 1/4"	24 lbs.
PR18-3K	Front Load	18 Full Size or 36 Half Size	3"	20 1/4" x 26" x 63 1/4"	31 lbs.
PR20-3K	Front Load	20 Full Size or 40 Half Size	3"	20 1/4" x 26" x 69 1/4"	33 lbs.
PR30-2K	Front Load	30 Full Size or 60 Half Size	2"	20 1/4" x 26" x 69 1/4"	39 lbs.
PR18-3KS	Side Load	18 Full Size	3"	26 1/4" x 18" x 63 1/4"	31 lbs.
PR20-3KS	Side Load	20 Full Size	3"	26 1/4" x 18" x 69 1/4"	27 lbs.



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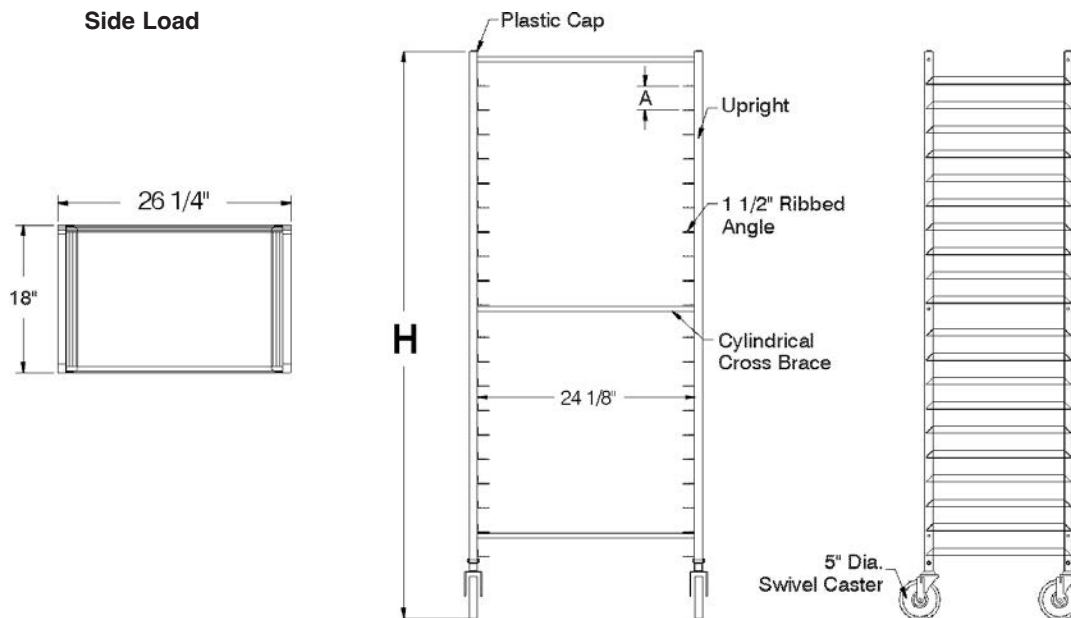
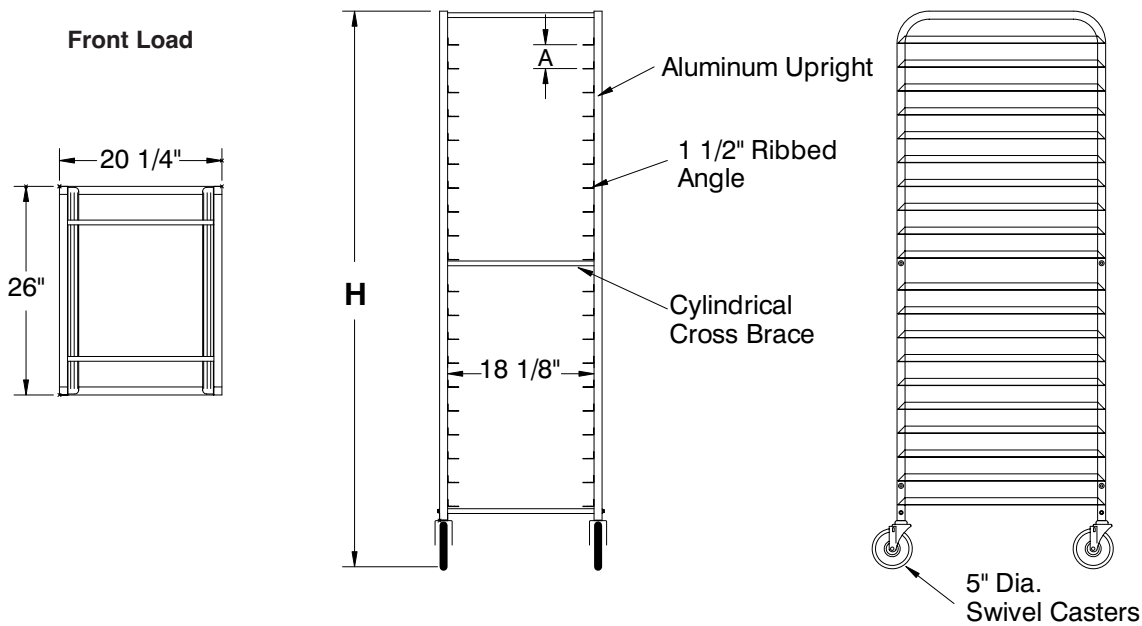
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DIMENSIONS and SPECIFICATIONS

TOL \pm .500"

ALL DIMENSIONS ARE TYPICAL



CADDY Food Service Systems

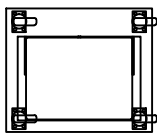
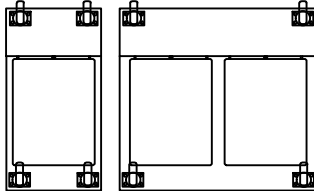
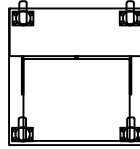
page 1 of 1

Self-Leveling Dispensers for**Trays****Cabinet or Cantilever Style**

ITEM NO:

PROJECT:

LOCATION:

TOP VIEW**TOP VIEW****TOP VIEW****Capacity: 75 trays***

(Actual capacities vary with shape of tray to be dispensed.)

* CM-1814-2C capacity: 150 trays



CM-1418



CM-1814-2C



CM-1418-C

Dimensions

Model	Length	Width	Height	Trays
CM-1418	25 $\frac{3}{8}$ "	21 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "	14" x 18"
CM-1622	27"	23 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "	16" x 22"
CM-1814-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"
CM-2015-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	15" x 20"
CM-2216-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	16" x 22"
CM-1418-C	23 $\frac{1}{2}$ "	23 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"
CM-1520-C	23 $\frac{1}{2}$ "	23 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	15" x 20"
CM-1622-C	23 $\frac{1}{2}$ "	24 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	16" x 22"
CM-1814-2C	34 $\frac{1}{4}$ "	24 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Self-leveling mechanism to be cantilevered suspension type. Removable panel to be provided to permit easy calibration without the use of tools, for full load factors from 20 to 182 pounds and without prior identification of wares, irrespective of weight, height, or brand. Mechanism to be free of cables, chains, pulleys, sprockets, gears, levers, crank handles or components requiring periodic maintenance and lubrication.

Removable load platform to be 18 gauge stainless steel and secured to 16 gauge stainless steel angle support frame and a pair of cantilevered suspension arms. Suspension arms to be of rust-resistant $\frac{1}{4}$ " steel and to be securely guided by ball bearing rollers. Total stacking height to edge of top frame to be not less than 22".

Cabinet models specifications:

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be stainless steel. Cabinet corners to be reinforced with 16 gauge stainless steel channels and to have full height extruded plastic vertical bumpers.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and to have 2-1/2" diameter center clean-out hole with a removable plug. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Cantilever models specifications:

The lower rack storage platform to be formed of 16 gauge stainless steel, channeled down on all four sides with two stainless steel reinforce members underneath. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Unit to be provided with the following accessories:

Accessories

- ☐ **ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ☐ **ACC-41** - Caster brakes on two diagonal casters.
- ☐ **ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ☐ **ACC-51** - Guides for automatic tray stacking.
- ☐ **ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

**CADDY CORPORATION**

509 Sharptown Road P.O. Box 345
 Bridgeport, NJ 08014-0345
 Tel: 856-467-4222 Fax: 856-467-5511
 internet: www.caddycorp.com

All specifications subject to change without notice

03/18



We put space to work.

Item # _____

Job _____

MetroMax® 4 Polymer Shelving Starter and Add-on Units.

All-polymer corrosion proof shelving with removable shelf mat sections. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Starter and Add-on units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily—shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

- **Starter units:** include open grid mat shelves and posts under one easy to order model number.
- **Add-on units:** include (2) posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and a corner "S" Hook kit.
- **Rust & Corrosion Proof :** All-polymer construction withstands moisture, chemicals, and harsh environments.
- **Lifetime:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Proven Stability:** Proven Metro corner design and rigid four-sided shelf frame deliver sturdy runs of shelving.
- **Easy-to-Clean:** 6" (152mm) wide shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Open Grid mats:** promote air flow and light penetration.
Solid shelves are ordered separately.
- **NSF Listed:** for all environments.
- **Optional Accessories:** are on spec sheet 9.25.



Five Tier Starter Unit



Starter Unit

Add-on Unit

Capacity per Shelf:

End-to-End Configuration

Up to 48" (1219mm) length: 800 lbs. (363kg)

54" (1372mm) or longer: 600 lbs. (272kg)



Starter Unit

Add-on Unit

Capacity per Shelf:

Corner (Right Angle) Configuration

Up to 48" (1220mm) length: 500 lbs. (227kg)

54" (1372mm) or longer: 400 lbs. (181kg)



Supports good
HACCP
processes

All Metro Catalog Sheets are available on our website: www.metro.com



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Product Information. U.S. and Canada: 1.800.992.1776
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L02-204 Printed in U.S.A. 6/22

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

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MetroMax® 4 Polymer Shelving Starter and Add-on Units

9.12

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

Material Specifications:

- **Shelf Mats:** Polypropylene. Mats contain Microban® antimicrobial product protection.
- **Longitudinal Beams:** Pultrusions — continuous glass fibers and thermoset resin composite.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **Post Cap:** High-density polyethylene.
- **Continuous Temperature Exposure Range (with shelves under load):** -20/120° F (-29/49° C).
For cleaning the maximum intermittent temperature exposure is 212° F (100° C).

Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units.

Four tier units include (8) standard "S" Hooks.

Five tier units include (10) standard "S" Hooks.

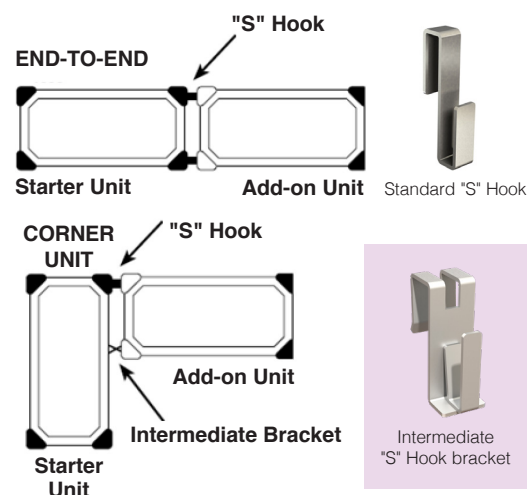
Corner (Right Angle) Configurations: select one add-on unit and a corner unit S-hook Kit.

Four-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR4.** includes 4 brackets.

Five-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR5.** includes 5 brackets.

Note: Shelf capacity

NOTE: "S" Hooks pictured are compatible with MetroMax 4 only.



To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

5-tier: uses 74^{3/16}" (1884) tall posts.

Five open grid shelves

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	5X317G4	40.4	18.3	5AX317G4	38.0	17.2
18x30	457x760	5X327G4	45.9	20.8	5AX327G4	43.5	19.7
18x36	457x914	5X337G4	53.0	24.1	5AX337G4	50.6	23.0
18x42	457x1060	5X347G4	56.7	25.7	5AX347G4	54.3	24.6
18x48	457x1219	5X357G4	62.7	28.4	5AX357G4	60.3	27.4
18x60	457x1524	5X367G4	73.0	33.1	5AX367G4	70.6	32.0
21x24	530x610	5X417G4	43.3	19.6	5AX417G4	40.9	18.5
21x30	530x760	5X427G4	49.4	22.4	5AX427G4	47.0	21.3
21x36	530x914	5X437G4	56.9	25.8	5AX437G4	54.5	24.7
21x42	530x1060	5X447G4	61.4	27.9	5AX447G4	59.0	26.8
21x48	530x1219	5X457G4	68.2	30.9	5AX457G4	65.8	29.8
21x60	530x1524	5X467G4	79.7	36.1	5AX467G4	77.3	35.0
24x24	610x610	5X517G4	45.3	20.5	5AX517G4	42.9	19.5
24x30	610x760	5X527G4	52.8	23.9	5AX527G4	50.4	22.9
24x36	610x914	5X537G4	61.3	27.8	5AX537G4	58.9	26.7
24x42	610x1060	5X547G4	67.8	30.8	5AX547G4	65.4	29.7
24x48	610x1219	5X557G4	74.3	33.7	5AX557G4	71.9	32.6
24x60	610x1524	5X567G4	86.3	39.1	5AX567G4	83.9	38.1

Four open grid, one solid shelf

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg
18x24		5X317H4	40.6	18.4
18x30				
18x36		5X337H4	53.4	24.2
18x42				
18x48		5X357H4	63.2	28.7
18x60		5X367H4	73.7	33.4
21x24				
21x30				
21x36				
21x42				
21x48				
21x60				
24x24		5X517H4	45.8	20.8
24x30				
24x36		5X537H4	61.8	28.0
24x42				
24x48		5X557H4	75.1	34.1
24x60		5X567H4	87.8	39.8



5X557H4

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

4-tier: with 62³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	X316G4	32.5	14.7	AX316G4	30.5	13.8
18x30	457x760	X326G4	36.9	16.7	AX326G4	34.9	15.8
18x36	457x914	X336G4	42.6	19.3	AX336G4	40.6	18.4
18x42	457x1060	X346G4	45.5	20.7	AX346G4	43.5	19.8
18x48	457x1219	X356G4	50.3	22.8	AX356G4	48.3	21.9
18x60	457x1524	X366G4	58.6	26.6	AX366G4	56.6	25.7
21x24	530x610	X416G4	34.8	15.8	AX416G4	32.8	14.9
21x30	530x760	X426G4	39.7	18.0	AX426G4	37.7	17.1
21x36	530x914	X436G4	45.7	20.7	AX436G4	43.7	19.8
21x42	530x1060	X446G4	49.3	22.4	AX446G4	47.3	21.5
21x48	530x1219	X456G4	54.7	24.8	AX456G4	52.7	23.9
21x60	530x1524	X466G4	63.9	29.0	AX466G4	61.9	28.1
24x24	610x610	X516G4	36.4	16.5	AX516G4	34.4	15.6
24x30	610x760	X526G4	42.4	19.2	AX526G4	40.4	18.3
24x36	610x914	X536G4	49.2	22.3	AX536G4	47.2	21.4
24x42	610x1060	X546G4	54.4	24.7	AX546G4	52.4	23.8
24x48	610x1219	X556G4	59.6	27.0	AX556G4	57.6	26.1
24x60	610x1524	X566G4	69.2	31.4	AX566G4	67.2	30.5

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

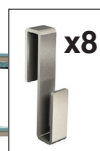


X336G4



AX336G4

Add-on units include 8 standard "S" hooks.



x8

4-tier: with 74³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	MF-182474G-S-4	34.0	15.4	MF-182474G-A-4	31.2	14.2
18x30	457x760	MF-183074G-S-4	38.4	17.4	MF-183074G-A-4	35.6	16.1
18x36	457x914	MF-183674G-S-4	44.0	20.0	MF-183674G-A-4	41.2	18.7
18x42	457x1060	MF-184274G-S-4	47.2	21.4	MF-184274G-A-4	44.4	20.1
18x48	457x1219	MF-184874G-S-4	52.0	23.6	MF-184874G-A-4	49.2	22.3
18x54	457x1372	MF-185474G-S-4	55.6	25.2	MF-185474G-A-4	52.8	23.9
18x60	457x1524	MF-186074G-S-4	60.0	27.2	MF-186074G-A-4	57.2	25.9
21x24	530x610	MF-212474G-S-4	36.4	16.5	MF-212474G-A-4	33.6	15.2
21x30	530x760	MF-213074G-S-4	41.2	18.7	MF-213074G-A-4	38.4	17.4
21x36	530x914	MF-213674G-S-4	47.2	21.4	MF-213674G-A-4	44.4	20.1
21x42	530x1060	MF-214274G-S-4	50.8	23.0	MF-214274G-A-4	48.0	21.8
21x48	530x1219	MF-214874G-S-4	56.4	25.6	MF-214874G-A-4	53.6	24.3
21x54	530x1372	MF-215474G-S-4	60.4	27.4	MF-215474G-A-4	57.6	26.1
21x60	530x1524	MF-216074G-S-4	65.6	29.8	MF-216074G-A-4	62.8	28.5
24x24	610x610	MF-242474G-S-4	38.0	17.2	MF-242474G-A-4	35.2	16.0
24x30	610x760	MF-243074G-S-4	44.0	20.0	MF-243074G-A-4	41.2	18.7
24x36	610x914	MF-243674G-S-4	50.8	23.0	MF-243674G-A-4	48.0	21.8
24x42	610x1060	MF-244274G-S-4	56.0	25.4	MF-244274G-A-4	53.2	24.1
24x48	610x1219	MF-244874G-S-4	61.2	27.8	MF-244874G-A-4	58.4	26.5
24x54	610x1372	MF-245474G-S-4	66.0	29.9	MF-245474G-A-4	63.2	28.7
24x60	610x1524	MF-246074G-S-4	70.8	32.1	MF-246074G-A-4	68.0	30.8

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

All Metro Catalog Sheets are available on our website www.metro.com.



MF-244874G-S-4



MF-244874G-A-4

Add-on units include 8 standard "S" hooks.



x8

an Ali Group Company



The Spirit of Excellence





Item # _____

We put space to work.

Job _____

MetroMax® 4 Polymer Shelving Starter and Add-on Units.

All-polymer corrosion proof shelving with removable shelf mat sections. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Starter and Add-on units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily—shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

- **Starter units:** include open grid mat shelves and posts under one easy to order model number.
- **Add-on units:** include (2) posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and a corner "S" Hook kit.
- **Rust & Corrosion Proof :** All-polymer construction withstands moisture, chemicals, and harsh environments.
- **Lifetime:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Proven Stability:** Proven Metro corner design and rigid four-sided shelf frame deliver sturdy runs of shelving.
- **Easy-to-Clean:** 6" (152mm) wide shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Open Grid mats:** promote air flow and light penetration.
Solid shelves are ordered separately.
- **NSF Listed:** for all environments.
- **Optional Accessories:** are on spec sheet 9.25.



Five Tier Starter Unit



Starter Unit

Add-on Unit

Capacity per Shelf:

End-to-End Configuration

Up to 48" (1219mm) length: 800 lbs. (363kg)

54" (1372mm) or longer: 600 lbs. (272kg)



Starter Unit

Add-on Unit

Capacity per Shelf:

Corner (Right Angle) Configuration

Up to 48" (1220mm) length: 500 lbs. (227kg)

54" (1372mm) or longer: 400 lbs. (181kg)



Supports good
HACCP
processes

All Metro Catalog Sheets are available on our website: www.metro.com



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MetroMax® 4 Polymer Shelving Starter and Add-on Units

9.12

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

Material Specifications:

- **Shelf Mats:** Polypropylene. Mats contain Microban® antimicrobial product protection.
- **Longitudinal Beams:** Pultrusions — continuous glass fibers and thermoset resin composite.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **Post Cap:** High-density polyethylene.
- **Continuous Temperature Exposure Range (with shelves under load):** -20/120° F (-29/49° C).
For cleaning the maximum intermittent temperature exposure is 212° F (100° C).

Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units.

Four tier units include (8) standard "S" Hooks.

Five tier units include (10) standard "S" Hooks.

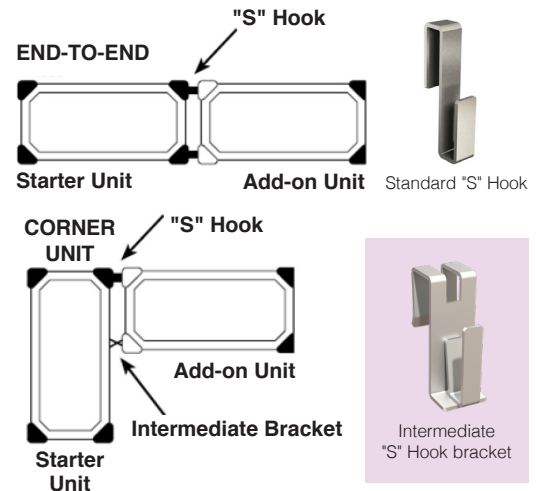
Corner (Right Angle) Configurations: select one add-on unit and a corner unit S-hook Kit.

Four-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR4.** includes 4 brackets.

Five-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR5.** includes 5 brackets.

Note: Shelf capacity

NOTE: "S" Hooks pictured are compatible with MetroMax 4 only.



To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

5-tier: uses 74^{3/16}" (1884) tall posts.

Five open grid shelves

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	5X317G4	40.4	18.3	5AX317G4	38.0	17.2
18x30	457x760	5X327G4	45.9	20.8	5AX327G4	43.5	19.7
18x36	457x914	5X337G4	53.0	24.1	5AX337G4	50.6	23.0
18x42	457x1060	5X347G4	56.7	25.7	5AX347G4	54.3	24.6
18x48	457x1219	5X357G4	62.7	28.4	5AX357G4	60.3	27.4
18x60	457x1524	5X367G4	73.0	33.1	5AX367G4	70.6	32.0
21x24	530x610	5X417G4	43.3	19.6	5AX417G4	40.9	18.5
21x30	530x760	5X427G4	49.4	22.4	5AX427G4	47.0	21.3
21x36	530x914	5X437G4	56.9	25.8	5AX437G4	54.5	24.7
21x42	530x1060	5X447G4	61.4	27.9	5AX447G4	59.0	26.8
21x48	530x1219	5X457G4	68.2	30.9	5AX457G4	65.8	29.8
21x60	530x1524	5X467G4	79.7	36.1	5AX467G4	77.3	35.0
24x24	610x610	5X517G4	45.3	20.5	5AX517G4	42.9	19.5
24x30	610x760	5X527G4	52.8	23.9	5AX527G4	50.4	22.9
24x36	610x914	5X537G4	61.3	27.8	5AX537G4	58.9	26.7
24x42	610x1060	5X547G4	67.8	30.8	5AX547G4	65.4	29.7
24x48	610x1219	5X557G4	74.3	33.7	5AX557G4	71.9	32.6
24x60	610x1524	5X567G4	86.3	39.1	5AX567G4	83.9	38.1

Four open grid, one solid shelf

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg
18x24	457x610	5X317H4	40.6	18.4
18x30	457x760	5X327H4	45.9	20.8
18x36	457x914	5X337H4	53.4	24.2
18x42	457x1060	5X347H4	56.7	25.7
18x48	457x1219	5X357H4	63.2	28.7
18x60	457x1524	5X367H4	73.7	33.4
21x24	530x610	5X417H4	43.3	19.6
21x30	530x760	5X427H4	49.4	22.4
21x36	530x914	5X437H4	56.9	25.8
21x42	530x1060	5X447H4	61.4	27.9
21x48	530x1219	5X457H4	68.2	30.9
21x60	530x1524	5X467H4	79.7	36.1
24x24	610x610	5X517H4	45.3	20.5
24x30	610x760	5X527H4	52.8	23.9
24x36	610x914	5X537H4	61.3	27.8
24x42	610x1060	5X547H4	67.8	30.8
24x48	610x1219	5X557H4	74.3	33.7
24x60	610x1524	5X567H4	86.3	39.1

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.



5X557H4

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

4-tier: with 62³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	X316G4	32.5	14.7	AX316G4	30.5	13.8
18x30	457x760	X326G4	36.9	16.7	AX326G4	34.9	15.8
18x36	457x914	X336G4	42.6	19.3	AX336G4	40.6	18.4
18x42	457x1060	X346G4	45.5	20.7	AX346G4	43.5	19.8
18x48	457x1219	X356G4	50.3	22.8	AX356G4	48.3	21.9
18x60	457x1524	X366G4	58.6	26.6	AX366G4	56.6	25.7
21x24	530x610	X416G4	34.8	15.8	AX416G4	32.8	14.9
21x30	530x760	X426G4	39.7	18.0	AX426G4	37.7	17.1
21x36	530x914	X436G4	45.7	20.7	AX436G4	43.7	19.8
21x42	530x1060	X446G4	49.3	22.4	AX446G4	47.3	21.5
21x48	530x1219	X456G4	54.7	24.8	AX456G4	52.7	23.9
21x60	530x1524	X466G4	63.9	29.0	AX466G4	61.9	28.1
24x24	610x610	X516G4	36.4	16.5	AX516G4	34.4	15.6
24x30	610x760	X526G4	42.4	19.2	AX526G4	40.4	18.3
24x36	610x914	X536G4	49.2	22.3	AX536G4	47.2	21.4
24x42	610x1060	X546G4	54.4	24.7	AX546G4	52.4	23.8
24x48	610x1219	X556G4	59.6	27.0	AX556G4	57.6	26.1
24x60	610x1524	X566G4	69.2	31.4	AX566G4	67.2	30.5

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

4-tier: with 74³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	MF-182474G-S-4	34.0	15.4	MF-182474G-A-4	31.2	14.2
18x30	457x760	MF-183074G-S-4	38.4	17.4	MF-183074G-A-4	35.6	16.1
18x36	457x914	MF-183674G-S-4	44.0	20.0	MF-183674G-A-4	41.2	18.7
18x42	457x1060	MF-184274G-S-4	47.2	21.4	MF-184274G-A-4	44.4	20.1
18x48	457x1219	MF-184874G-S-4	52.0	23.6	MF-184874G-A-4	49.2	22.3
18x54	457x1372	MF-185474G-S-4	55.6	25.2	MF-185474G-A-4	52.8	23.9
18x60	457x1524	MF-186074G-S-4	60.0	27.2	MF-186074G-A-4	57.2	25.9
21x24	530x610	MF-212474G-S-4	36.4	16.5	MF-212474G-A-4	33.6	15.2
21x30	530x760	MF-213074G-S-4	41.2	18.7	MF-213074G-A-4	38.4	17.4
21x36	530x914	MF-213674G-S-4	47.2	21.4	MF-213674G-A-4	44.4	20.1
21x42	530x1060	MF-214274G-S-4	50.8	23.0	MF-214274G-A-4	48.0	21.8
21x48	530x1219	MF-214874G-S-4	56.4	25.6	MF-214874G-A-4	53.6	24.3
21x54	530x1372	MF-215474G-S-4	60.4	27.4	MF-215474G-A-4	57.6	26.1
21x60	530x1524	MF-216074G-S-4	65.6	29.8	MF-216074G-A-4	62.8	28.5
24x24	610x610	MF-242474G-S-4	38.0	17.2	MF-242474G-A-4	35.2	16.0
24x30	610x760	MF-243074G-S-4	44.0	20.0	MF-243074G-A-4	41.2	18.7
24x36	610x914	MF-243674G-S-4	50.8	23.0	MF-243674G-A-4	48.0	21.8
24x42	610x1060	MF-244274G-S-4	56.0	25.4	MF-244274G-A-4	53.2	24.1
24x48	610x1219	MF-244874G-S-4	61.2	27.8	MF-244874G-A-4	58.4	26.5
24x54	610x1372	MF-245474G-S-4	66.0	29.9	MF-245474G-A-4	63.2	28.7
24x60	610x1524	MF-246074G-S-4	70.8	32.1	MF-246074G-A-4	68.0	30.8

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

All Metro Catalog Sheets are available on our website www.metro.com.

Add-on units include 8 standard "S" hooks.



Add-on units include 8 standard "S" hooks.



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Item # _____

We put space to work.

Job _____

MetroMax® i Polymer Shelving Starter and Add-on Units.

Polymer shelving with removable shelf mats. Shelves are constructed of advanced polymers with type 304 stainless steel corners. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust SS corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Each Starter and Add-on unit has a maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily — Shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments

- **Starter units:** include shelves and posts under one easy to order model number. "GX3" models include four or five open grid shelves. "HX3" models include grid shelves and one solid bottom shelf.
- **Add-on units:** include (2) posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and a corner bracket kit.
- **Rust & Corrosion Proof :** All-polymer and Type 304 Stainless construction withstands moisture, chemicals, and harsh environments.
- **Forever Guarantee:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Easiest-to-Clean:** Smooth surfaces easily wipe clean. Shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly:** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Robust Open Grid and Solid Mat Options:** Shelf mats are sturdy and safely support concentrated loads from instrumentation and equipment. Built-in ship's edge helps contain supplies in mobile applications. Open grid mats are sectioned and promote air circulation and light penetration. One-piece solid mats offer maximum spill retention and are ideal to protect items on the bottom shelf from dirt or backsplashes from cleaning floors. Note: 72" L (1829mm) solid shelf has two mat sections.
- **NSF Listed for all environments.**
- **Maximum Versatility:** complete line of accessories are found on spec sheet 9.25.



Five Tier Starter Unit



Starter Unit

Add-on Unit

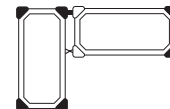
Maximum Strength: Proven corner connection and rigid four-sided frame with center truss assure stability and strength.

Four Post Unit & End-to-End Add-on Unit:

1000 lbs. (454kg) per shelf for lengths of 24" to 48" (610 to 1219mm)
750 lbs. (340kg) per shelf for lengths of 54" (1372mm) or longer
Stationary unit: 2000 lbs. (907kg) evenly distributed.

Corner Configuration "L" with an Add-on:

800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1219mm)
600 lbs. (272kg) per shelf for lengths of 54" (1372mm) or longer



Supports good
HACCP
processes

PROTECTION THAT LIVES ON
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MetroMax® i Polymer Shelving Starter and Add-on Units

9.10

Job _____

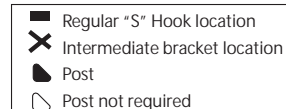


MetroMax® i Starter & Add-on Units

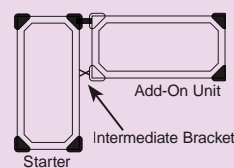
We put space to work.

Material Specifications:

- **Shelf Mats:** Polypropylene with built-in Microban antimicrobial product protection.
- **Longitudinal Beams:** Pultrusions — continuous glass fibers and thermoset resin composite.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Polymer Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **Post Cap and Center Beam Cap:** High-density polyethylene.
- **“S” Hook Tab Hole Plug:** Vinyl.
- **Collar and “S” Hook:** Type 304 Stainless Steel.
- **Bonding of Longitudinal Beams to End Beams:** High temperature polyamide adhesive and stainless steel screws.
- **Continuous Temperature** — MetroMax® i can be used continuously within a range of -20/120° F (-29/49° C) with intermittent exposure to 212° F (100° C) for cleaning.

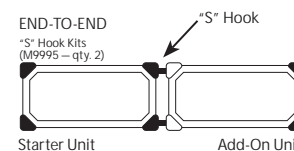


CORNER RIGHT ANGLE CONFIG.



Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units. Four tier units include (8) standard “S” Hooks and collar plugs. Five tier units include (10) standard “S” Hooks and collar plugs.



Corner (Right Angle) Configurations: select one add-on unit and a corner unit bracket kit.

4-Tier Unit with 63" posts						5-Tier Unit with 74" posts					
Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Cat. No. Add-On Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Cat. No. Add-On Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
18x24	457x610	48.0	21.8	X316GX3	AX316GX3	60.0	27.2	5X317GX3	5AX317GX3	55.0	24.9
18x30	457x760	52.0	23.6	X326GX3	AX326GX3	65.0	29.5	5X327GX3	5AX327GX3	60.0	27.2
18x36	457x914	56.0	25.4	X336GX3	AX336GX3	70.0	31.8	5X337GX3	5AX337GX3	65.0	29.5
18x42	457x1060	64.0	29.0	X346GX3	AX346GX3	80.0	36.3	5X347GX3	5AX347GX3	75.0	34.0
18x48	457x1219	72.0	32.7	X356GX3	AX356GX3	90.0	40.8	5X357GX3	5AX357GX3	85.0	38.6
18x60	457x1524	88.0	39.9	X366GX3	AX366GX3	110.0	49.9	5X367GX3	5AX367GX3	105.0	47.6
18x72	457x1829	100.0	45.4	X376GX3	AX376GX3	125.0	56.7	5X377GX3	5AX377GX3	120.0	54.4
24x24	610x610	54.0	24.5	X516GX3	AX516GX3	65.0	29.5	5X517GX3	5AX517GX3	60.0	27.2
24x30	610x760	64.0	29.0	X526GX3	AX526GX3	80.0	36.3	5X527GX3	5AX527GX3	75.0	34.0
24x36	610x914	68.0	30.8	X536GX3	AX536GX3	85.0	38.6	5X537GX3	5AX537GX3	80.0	36.3
24x42	610x1060	76.0	34.5	X546GX3	AX546GX3	95.0	43.1	5X547GX3	5AX547GX3	90.0	40.8
24x48	610x1219	84.0	38.1	X556GX3	AX556GX3	105.0	47.6	5X557GX3	5AX557GX3	100.0	45.4
24x60	610x1524	92.0	41.7	X566GX3	AX566GX3	115.0	52.2	5X567GX3	5AX567GX3	110.0	49.9
24x72	610x1829	116.0	52.6	X576GX3	AX576GX3	145.0	65.8	5X577GX3	5AX577GX3	140.0	63.5

Actual Dimensions: Width: Add 1/4" (6mm) to nominal size. Length: Subtract 1/4" (6mm) from nominal size.

5-Tier Unit with 74" posts
(4) Grid (1) Solid Shelves

Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit
18x24	457x610	56.4	25.6	5X317HX3
18x36	457x914	74.8	33.9	5X337HX3
18x48	457x1219	94.5	42.9	5X357HX3
18x60	457x1524	108.8	49.4	5X367HX3

Actual Dimensions: Width: Add 1/4" (6mm) to nominal size. Length: Subtract 1/4" (6mm) from nominal size.

5-Tier Unit with 74" posts
(4) Grid (1) Solid Shelves

Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit
24x24	610x610	71.7	32.5	5X517HX3
24x36	610x914	91.0	41.3	5X537HX3
24x48	610x1219	111.1	50.4	5X557HX3
24x60	610x1524	126.6	57.4	5X567HX3

Actual Dimensions: Width: Add 1/4" (6mm) to nominal size. Length: Subtract 1/4" (6mm) from nominal size.

Needed for Corner (Right Angle) Configurations

Corner Add-on “S” Hook Kits



x4

Four-tier Corner Unit
Cat. No. MXCNR4



x5

Five-tier Corner Unit
Cat. No. MXCNR5

an Ali Group Company



The Spirit of Excellence



Quote

01/14/2025

To: Crowley ISD Nadia Powers Fort Worth, TX 76036 (817) 297-5219 (Contact)	Project: Crowley ISD / RFP-050-2024-2025 Kitchen Equipment For DeerCreek ES, MeadowCreek ES & Sycamore ES **Multiple Campuses** Fort Worth, TX 76036	From: Ace Mart Restaurant Supply - Contracting Leticia Barrera 2653 Austin Highway San Antonio, TX 78218
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Project Code: 33546

Consultant: Ace Mart Restaurant Supply
(Hiyori Gallipo)

Please include Project Code on all correspondence.

Lead time is 2-3 weeks for delivery (special orders may take additional lead time). Please notate on Purchase Order if order must ship complete. List on Purchase Order expected delivery date. Some items may have long lead times-Rush Orders have applicable freight charges.

Pricing includes drop shipments directly from each of the respective manufacturers to your shipping location (Not one bulk shipment).



Please note, special order items on this project are not eligible for return. It's the customer's final responsibility to ensure specifications, including but not limited to, spatial allowances, configuration, voltages, gas type and electrical are confirmed prior to purchasing. Ace Mart will not be held responsible for items ordered with incorrect specifications.

Price includes standard delivery of a single shipment to customer's dock at single location. If a lift-gate is required to deliver, an extra charge will need to be assessed. **No inside delivery or set in place is included. Installation is NOT included unless otherwise specified on the quote.**


Please be sure to thoroughly inspect each package prior to signing delivery ticket (This includes opening the boxes and verifying that there is no hidden damage). If you find any freight damage upon arrival, please refuse the delivery and mark "Damaged" on the Bill of Lading. Unfortunately, if merchandise is signed for as arriving in good condition, it releases the freight company of any liability and completely closes any freight damage claim opportunities.

*****This bid cannot be purchased through Cooperative.*****


****CUSTOMER TO CONFIRM ALL ITEMS, SPECIFICATIONS,
QUANTITIES AND DELIVERY ADDRESS BEFORE SUBMITTING
PURCHASE ORDER****

Item	Qty	Description	Sell	Sell Total
2	3 ea	WASHER, TOP Custom Model No. TC5003WN (789SPECORDER) Speed Queen Washer, Top **Special Order Item, currently in stock, pricing good 6/1/25** M/F: Deer Creek, Meadow Creek, Sycamore	\$1,438.80	\$4,316.40
ITEM TOTAL:				\$4,316.40
3	3 ea	DRYER, ELECTRIC Custom Model No. DC5003WE (789SPECORDER) Speed Queen Dryer, Electric **Special Order Item, currently in stock, pricing good 6/1/25** M/F: Deer Creek, Meadow Creek, Sycamore	\$1,438.80	\$4,316.40
	1 ea	Redi Now REDI SCHOOL BASIC Delivery charge for Speed Queen and gas hoses. Service to drop-off 1-3 pallets of boxed or crated equipment and smallwares to a school district and set it near the closest entry point. Includes liftgate and limited access fee. Does not include inside delivery, check-in, or set-in-place services. Standard delivery hours are M-F 8am-4pm.	\$225.00	\$225.00
ITEM TOTAL:				\$4,541.40
4	6 ea	MILK COOLER / STATION Mod-U-Serve Model No. MCT-SM1 (MUSMCT-SM1) Single Drop Front Milk Cooler, 34"W, single access, (8) case capacity, mobile modular, enclosed base, hasp locking device, corner bumpers, digital temperature display, valve drain, stainless steel exterior, interior liner & doors, 5" casters (2 locking), 1/3hp, UL, NSF 	\$4,425.82	\$26,554.92
	6 ea	1 yr. parts and labor warranty std. **Special Order Item** M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
ITEM TOTAL:				\$26,554.92
5	3 ea	HEATED HOLDING PROOFING CABINET, MOBILE Metro Model No. C539-CLDC-4 (INMC539-CLDC-4) C5™ 3 Series Heated Holding & Proofing Cabinet, lower wattage, with Red Insulation Armour™, mobile, full height, insulated, Dutch clear polycarbonate doors, removable bottom mount control module, thermostat to 200°F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2 1/2" pan capacity, 5" 	\$2,873.33	\$8,619.99


Item	Qty	Description	Sell	Sell Total
		casters (2 with brakes), aluminum, 120v/60/1 ph, 1440 watts, 12 amps, NEMA 5 15P, cULus, NSF		
	3 ea	1 year warranty against manufacturing defects		
		Special Order Item, lead time 2-3 WEEKS		
		M/F: DEERCREEK, MEADOWCREEK, SYCAMORE		
			ITEM TOTAL:	\$8,619.99
6	6 ea	PASS-THRU HEATED CABINET	\$11,570.00	\$69,420.00
		Utility Refrigerator Model No. PT-HC-30-SS-2S-2S-D (789SPECORDER)		
		Hot Food Cabinet, pass-thru, 24.0 cu. ft., one-section, (4) chrome plated wire shelves per section, dial thermometer, Unigrip™ handle, fiberglass insulation, manual reset high limit switch, digital temperature control, phenolic breakers, standard depth, half-height solid stainless steel doors, welded corners, stainless steel exterior & interior		
	6 ea	Note: If freight quote is needed, please Contact Factory		
	6 ea	Five year parts, one year labor warranty, lifetime telephone tech support, standard		
	6 ea	115v/60/1-ph, cord & NEMA 5-15P, standard **TO BE HARDWIRED - NO CORD & PLUG**		
	6 ea	Front: (kitchen control side) door hinged on right, standard		
	6 ea	Rear: (serving side) door hinged on right, standard		
	24 ea	Rehinging feature (Priced Per Door)	\$298.48	\$7,163.52
	6 ea	Interior high intensity LED lighting	\$725.92	\$4,355.52
	60 ea	CHROME SHELF (789SPECORDER) Additional chrome wire shelf, each	\$118.56	\$7,113.60
	6 ea	Full height, 12" high top mount, standard		
	6 ea	6" adjustable heavy duty legs, standard		
		Special Order Item		
		M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
			ITEM TOTAL:	\$88,052.64
7	6 ea	PASS-THRU REFRIGERATOR	\$10,805.60	\$64,833.60
		Utility Refrigerator Model No. PT-R-30-SS-2S-2S-D (789SPECORDER)		
		Refrigerator, pass-thru, 24.0 cu. ft., one-section, expansion valve, high/low side service valves, sight glass, low pressure burnout protection, (4) chrome plated wire shelves per section, digital temperature control, interior LED lighting, Unigrip™ handle, standard depth, half-height solid stainless steel doors, welded corners, stainless steel exterior & interior, top mounted self-contained, 1/4 hp		
	6 ea	Note: If freight quote is needed, please Contact Factory		
	6 ea	Five year parts, one year labor warranty, lifetime telephone tech		

Item	Qty	Description	Sell	Sell Total
		support, standard		
	6 ea	Five year compressor warranty		
	6 ea	115v/60/1-ph, cord with NEMA 5-15P, standard		
	24 ea	Rehinging feature (Priced Per Door)	\$298.48	\$7,163.52
	6 ea	Front: (kitchen control side) door hinged on right, standard		
	6 ea	Rear: (serving side) door hinged on right, standard		
	6 ea	Top-mounted evaporator coil, for standard depth units only		
	6 ea	6" adjustable heavy duty legs, standard		
		Special Order Item		
		M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
			ITEM TOTAL:	\$71,997.12
8,9,10	4 ea	COMBI OVEN, GAS	\$19,316.39	\$77,265.56
 <p>Alto-Shaam Model No. 7-20G PRO (789SPECORDER) Prodigy™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®</p>				
	4 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	4 ea	One year parts and labor warranty, standard		
	4 ea	It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty		
	1 ea	Alto-Shaam Prodigy Factory Authorized Installation Program (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,144.00	<Optional>
	3 ea	Alto-Shaam Prodigy Factory Authorized Installation Program, for Table-top Units, per each additional unit ((NET) NO FURTHER DISCOUNTS APPLY)	\$915.20	<Optional>
	4 ea	Installation Program includes: 1. Travel within 60 miles (120 miles round-trip) of installer 2. Pre-installation site survey 3. Professionally reviewed and managed installation process		

Item	Qty	Description	Sell	Sell Total
		4. Assembly of purchased equipment 5. Assembly of any accessories 6. Placement and leveling of unit 7. Connection to existing utilities within three feet of unit 8. Mechanical to ensure proper function (Note: Installation of units outside of the 60 mile radius will require additional travel charges payable by the customer) Installation Program does not include: 1. Delivery to end user location 2. Unit must be within five feet of and have a clear and unobstructed path to final destination 3. Special licensing or permits 4. Overtime travel or labor 5. Removal of packing material 6. Removal and scrapping of old unit 7. Installation kit		
	4 ea	Specify gas type		
	4 ea	Natural gas		
	4 ea	TURBO without Smoker, standard		
	4 ea	120v/60/1-ph, 6.8 amps, .84kW, 12 AWG, NO cord or plug		
	4 ea	Wifi, standard		
	4 ea	Stacked		
	2 ea	5031207 (ALT5031207) Reverse Osmosis System, 10 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall-mount processor with remote storage tank provides installation flexibility, Include manifold (Y-Fitting) for stacked oven connection (For Stacked Application) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,509.04	<Optional>
	4 ea	NOTE: Factory Authorized Installation Program (above) MUST be selected for water filtration field install option to become available		
	2 ea	Reverse Osmosis System Field Install Program ((NET) NO FURTHER DISCOUNTS APPLY)	\$378.56	<Optional>
	4 ea	Removable "T" style temperature probe, standard		
	4 ea	CE-46991 (ALTCE46991) Alto-Shaam, Concentrated Oven Cleaner, Quantity 50 tablets per container (75 gram tablet size). (Replaces CTP/CTC cleaner, CE-36354)	\$120.23	<Optional>
	2 ea	5016707 (ALT5016707) Stacking Hardware, 7-20E or 7-20G over 7-20G	\$1,436.25	\$2,872.50
	4 kt	5026980 (ALT5026980) Installation Kit, for gas combi ovens,	\$977.60	\$3,910.40

Item	Qty	Description	Sell	Sell Total
Copper, rated up to 20.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY) (Note: Required to meet NYC requirements)				
Special Order Items, pricing good until 2/5/2025				
M/F: DEERCREEK				
			ITEM TOTAL:	\$84,048.46
8,9,10	4 ea	COMBI OVEN, GAS	\$19,316.39	\$77,265.56
 <p>Alto-Shaam Model No. 7-20G PRO (789SPECORDER) Prodigy™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®</p>				
4 ea NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section				
4 ea One year parts and labor warranty, standard				
4 ea It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty				
1 ea		Alto-Shaam Prodigy Factory Authorized Installation Program (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,144.00	<Optional>
3 ea		Alto-Shaam Prodigy Factory Authorized Installation Program, for Table-top Units, per each additional unit ((NET) NO FURTHER DISCOUNTS APPLY)	\$915.20	<Optional>
4 ea		Installation Program includes:		
		1. Travel within 60 miles (120 miles round-trip) of installer		
		2. Pre-installation site survey		
		3. Professionally reviewed and managed installation process		
		4. Assembly of purchased equipment		
		5. Assembly of any accessories		
		6. Placement and leveling of unit		
		7. Connection to existing utilities within three feet of unit		
		8. Mechanical to ensure proper function		
		(Note: Installation of units outside of the 60 mile radius will require additional travel charges payable by the customer)		





Item	Qty	Description	Sell	Sell Total
		Installation Program does not include:		
		1. Delivery to end user location		
		2. Unit must be within five feet of and have a clear and unobstructed path to final destination		
		3. Special licensing or permits		
		4. Overtime travel or labor		
		5. Removal of packing material		
		6. Removal and scrapping of old unit		
		7. Installation kit		
	4 ea	Specify gas type		
	4 ea	Natural gas		
	4 ea	TURBO without Smoker, standard		
	4 ea	120v/60/1-ph, 6.8 amps, .84kW, 12 AWG, NO cord or plug		
	4 ea	Wifi, standard		
	4 ea	Stacked		
	2 ea	5031207 (ALT5031207) Reverse Osmosis System, 10 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall-mount processor with remote storage tank provides installation flexibility, Include manifold (Y-Fitting) for stacked oven connection (For Stacked Application) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,509.04	<Optional>
	4 ea	NOTE: Factory Authorized Installation Program (above) MUST be selected for water filtration field install option to become available		
	2 ea	Reverse Osmosis System Field Install Program ((NET) NO FURTHER DISCOUNTS APPLY)	\$378.56	<Optional>
	4 ea	Removable "T" style temperature probe, standard		
	4 ea	CE-46991 (ALTCE46991) Alto-Shaam, Concentrated Oven Cleaner, Quantity 50 tablets per container (75 gram tablet size). (Replaces CTP/CTC cleaner, CE-36354)	\$120.23	<Optional>
	2 ea	5016707 (ALT5016707) Stacking Hardware, 7-20E or 7-20G over 7-20G	\$1,436.25	\$2,872.50
	4 kt	5026980 (ALT5026980) Installation Kit, for gas combi ovens, Copper, rated up to 20.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY) (Note: Required to meet NYC requirements)	\$977.60	\$3,910.40
		Special Order Items, pricing good until 2/5/2025		
		M/F: MEADOWCREEK		
		ITEM TOTAL:		\$84,048.46
8,9,10	4 ea	COMBI OVEN, GAS	\$19,316.39	\$77,265.56





Item	Qty	Description	Sell	Sell Total
		Alto-Shaam Model No. 7-20G PRO (789SPECORDER) Prodigi™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®		
	4 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	4 ea	One year parts and labor warranty, standard		
	4 ea	It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty		
	1 ea	Alto-Shaam Prodigy Factory Authorized Installation Program (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,144.00	<Optional>
	3 ea	Alto-Shaam Prodigy Factory Authorized Installation Program, for Table-top Units, per each additional unit ((NET) NO FURTHER DISCOUNTS APPLY)	\$915.20	<Optional>
	4 ea	Installation Program includes: 1. Travel within 60 miles (120 miles round-trip) of installer 2. Pre-installation site survey 3. Professionally reviewed and managed installation process 4. Assembly of purchased equipment 5. Assembly of any accessories 6. Placement and leveling of unit 7. Connection to existing utilities within three feet of unit 8. Mechanical to ensure proper function (Note: Installation of units outside of the 60 mile radius will require additional travel charges payable by the customer) Installation Program does not include: 1. Delivery to end user location 2. Unit must be within five feet of and have a clear and unobstructed path to final destination 3. Special licensing or permits 4. Overtime travel or labor		





Item	Qty	Description	Sell	Sell Total
		5. Removal of packing material		
		6. Removal and scrapping of old unit		
		7. Installation kit		
	4 ea	Specify gas type		
	4 ea	Natural gas		
	4 ea	TURBO without Smoker, standard		
	4 ea	120v/60/1-ph, 6.8 amps, .84kW, 12 AWG, NO cord or plug		
	4 ea	Wifi, standard		
	4 ea	Stacked		
	2 ea	5031207 (ALT5031207) Reverse Osmosis System, 10 gallon hydropneumatic storage tank, up to 175 gpd production, operates at line pressure (non-electric), particulate & chlorine reduction prefilter, mineral-addition cartridge, post-filter for chloramine reduction, full system bypass valve and valve-in-head system shut off, includes hose, tubing & fittings for installation, compact wall-mount processor with remote storage tank provides installation flexibility, Include manifold (Y-Fitting) for stacked oven connection (For Stacked Application) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,509.04	<Optional>
	4 ea	NOTE: Factory Authorized Installation Program (above) MUST be selected for water filtration field install option to become available		
	2 ea	Reverse Osmosis System Field Install Program ((NET) NO FURTHER DISCOUNTS APPLY)	\$378.56	<Optional>
	4 ea	Removable "T" style temperature probe, standard		
	4 ea	CE-46991 (ALTCE46991) Alto-Shaam, Concentrated Oven Cleaner, Quantity 50 tablets per container (75 gram tablet size). (Replaces CTP/CTC cleaner, CE-36354)	\$120.23	<Optional>
	2 ea	5016707 (ALT5016707) Stacking Hardware, 7-20E or 7-20G over 7-20G	\$1,436.25	\$2,872.50
	4 kt	5026980 (ALT5026980) Installation Kit, for gas combi ovens, Copper, rated up to 20.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY) (Note: Required to meet NYC requirements)	\$977.60	\$3,910.40
		Special Order Items, pricing good until 2/5/2025		
		M/F: SYCAMORE		
			ITEM TOTAL:	\$84,048.46

11	12 kt	BLUE HOSE GAS CONNECTOR KIT	\$201.25	\$2,415.00
		Dormont Manufacturing Model No. 1675KIT48 (DOR1675KIT48)		
		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		



Item	Qty	Description	Sell	Sell Total
M/F: DEERCREEK (4), MEADOWCREEK (4), SYCAMORE (4)				
			ITEM TOTAL:	\$2,415.00
12	3 ea	HD RANGE, 18", 2 OPEN BURNERS  Vulcan Model No. V2B18B (VULV2B18B) V Series Heavy Duty Range, gas, 18", (2) 35,000 BTU open burners, cast iron grates, storage base with cabinet doors, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 70,000 BTU, CSA, NSF 3 ea 1 year limited parts & labor warranty, standard 3 ea Natural gas (specify elevation if over 2,000 ft.) 3 ea PRREGN-3/4 (VULPRREGN-3/4) 3/4" NPT pressure regulator with reducer (Natural gas) \$178.62 \$535.86 3 ea 1-1/4" rear gas connection, standard 3 ea Rear gas connection: cap & cover, both ends **Special Order Item, 1-5 week lead time, pricing good until 6/1/25** M/F: DEERCREEK, MEADOWCREEK, SYCAMORE	\$4,989.13	\$14,967.39
			ITEM TOTAL:	\$15,503.25
12	12 kt	GAS CONNECTOR HOSE KIT / ASSEMBLY  T&S Brass Model No. HG-4D-48SK (TSBHG-4D-48SK) Packed 1 kt Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 180,000 BTU / hr minium flow capacity	\$236.89	<Optional>
			ITEM TOTAL: <Optional>	\$2,842.68
12A	12 kt	BLUE HOSE GAS CONNECTOR KIT  Dormont Manufacturing Model No. 1675KIT48 (DOR1675KIT48) 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 **Special Order Item, pricing good until 12/31/2025** M/F: DEERCREEK (4), MEADOWCREEK (4), SYCAMORE (4)	\$201.25	<Alternate>
			ITEM TOTAL: <Alternate>	\$2,415.00
13	3 ea	CAN RACK  Advance Tabco Model No. CR10-162M (ADVCR10-162M) Can Rack, mobile design with casters, with sloped glides for automatic can retrieval, designed for #10 & #5 cans, aluminum construction, holds (162) #10 cans, or (216) #5 cans **Special Order Item, price good until 3/1/2025**	\$1,176.53	\$3,529.59

Item	Qty	Description	Sell	Sell Total
M/F: DEERCREEK, MEADOWCREEK, SYCAMORE				
			ITEM TOTAL:	\$3,529.59
14	6 ea	CART, UTILITY/BUSSING Advance Tabco Model No. UC-3-2433 (ADVUC-3-2433) Utility Cart, open design, three shelves, shelf size approximately 24" x 33", tubular stainless steel frame, with casters	\$1,069.83	\$6,418.98
				
Special Order Item, price good until 3/1/2025				
M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)				
			ITEM TOTAL:	\$6,418.98
15	3 ea	DUNNAGE RACK Advance Tabco Model No. DUN-2448-X (789SPECORDER) Special Value Dunnage Rack, square bar, one tier, 48"W x 24"D x 12"H, aluminum finish, 1800 lb. load capacity (evenly distributed)	\$143.38	\$430.14
				
Special Order Item, price good until 3/1/2025				
M/F: DEERCREEK (3), MEADOWCREEK (3), SYCAMORE (3)				
			ITEM TOTAL:	\$430.14
16	6 ea	DRYING STORAGE RACK Cambro Model No. CPMU244875PDPKG (CAMCPMU244875PDPKG) Camshelving® Premium Mobile Angled Drying Rack Cart, 24"W x 48"L x 75-1/4"H, includes: (4) boxes of drying cradles for (4) levels, (8) mobile traverses, (2) pre-assembled post kits, (4) premium swivel casters with total locking brake, max. weight bearing 900 lbs., speckled gray, NSF listed components	\$1,078.92	\$6,473.52
				
Special Order Item, pricing good until 12/31/2025				
M/F: DEERCREEK, MEADOWCREEK, SYCAMORE				
			ITEM TOTAL:	\$6,473.52
17	3 ea	BUN / SHEET PAN RACK Advance Tabco Model No. PR20-3K-X (ADVPR20-3K-X) Special Value Rack, mobile pan, full height, open sides, with 1-1/2" ribbed angle, capacity 20 - 18" x 26" sheet pans, bolted extruded aluminum frame, front loading, 69-1/4" high, shipped knocked down	\$265.36	\$796.08
				
Special Order Item, price good until 3/1/2025				
M/F: DEERCREEK, MEADOWCREEK, SYCAMORE				
			ITEM TOTAL:	\$796.08
18	6 ea	TRAY RACK DISPENSER	\$1,728.54	\$10,371.24

Item	Qty	Description	Sell	Sell Total
		Caddy Model No. CM-1814-C (789SPECORDER) Caddy Magic Tray Dispenser, cantilever style, unheated, single stack, for 14" x 18" trays (end load), capacity up to (75) trays, self-leveling platform, 4" swivel casters, NSF		
	6 ea	For freight classes, contact Caddy's shipping manager at shipping@caddycorp.com **Special Order Item, lead time 6-8 WEEKS, pricing good until 6/30/2025** M/F: DEERCREEK (2), MEADOWCREEK (2), SYCAMORE (2)		
			ITEM TOTAL:	\$10,371.24
19	12 ea	PLASTIC SHELVING UNIT Metro Model No. 5X537G4 (789SPECORDER) MetroMax® 4 Starter Shelving Unit, 36"W x 24"D x 74"H, rust proof, 800 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF **Special Order Item, lead time 1-3 BUSINESS DAYS** M/F: DEERCREEK (4), MEADOWCREEK (4), SYCAMORE (4)	\$527.46	\$6,329.52
			ITEM TOTAL:	\$6,329.52
20	36 ea	PLASTIC SHELVING UNIT Metro Model No. 5X567G4 (789SPECORDER) MetroMax® 4 Starter Shelving Unit, 60"W x 24"D x 74"H, rust proof, 600 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF **Special Order Item, lead time 5X567G4 - 1-3 BUSINESS DAYS** M/F: DEERCREEK (12), MEADOWCREEK (12), SYCAMORE (12)	\$700.13	\$25,204.68
			ITEM TOTAL:	\$25,204.68
21	18 ea	PLASTIC SHELVING UNIT Metro Model No. 5X567GX3 (INM5X567GX3) MetroMax® i Starter Shelving Unit, 60"W x 24"D x 74"H, rust proof, 750 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid polymer shelves with reinforced type 304 stainless steel corners and removable polymer shelf mats, bag of (4) wedge connectors included with each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF **Special Order Item, lead time 5X567GX3 - 1-3 BUSINESS DAYS** M/F: DEERCREEK (6), MEADOWCREEK (6), SYCAMORE (6)	\$993.99	\$17,891.82
			ITEM TOTAL:	\$17,891.82
	1 ea	FREIGHT		

Item	Qty	Description	Sell	Sell Total
		Advance Tabco Model No. PREPAID FREIGHT This order will be drop-shipped directly from Advance Tabco to Customer at no additional cost. Please be aware that this shipment does not include any additional services such as liftgate, delivery appointment, re-delivery, or inside delivery.		
1 ea		FREIGHT Metro Model No. PREPAID FREIGHT This order will be drop-shipped directly from Metro to Customer at no additional cost. Please be aware that this shipment does not include any additional services such as liftgate, delivery appointment, re-delivery, or inside delivery.		
1 ea		FREIGHT Vulcan Model No. PREPAID FREIGHT This order will be drop-shipped directly from Vulcan to Customer at no additional cost. Please be aware that this shipment does not include any additional services such as liftgate, delivery appointment, re-delivery, or inside delivery.		
1 ea		FREIGHT Caddy Model No. FREIGHT (789F) FREIGHT ESTIMATE based on current items and quantities; should anything change, Freight may need to be calculated	\$763.95	\$763.95
		ITEM TOTAL:		\$763.95
1 ea		FREIGHT Cambro Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock. Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place.	\$550.00	\$550.00
		ITEM TOTAL:		\$550.00
1 ea		FREIGHT Mod-U-Serve Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock. Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place.	\$594.00	\$594.00
		ITEM TOTAL:		\$594.00
1 ea		FREIGHT Utility Refrigerator Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock. Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place.	\$4,755.30	\$4,755.30
		ITEM TOTAL:		\$4,755.30
3 ea		FREIGHT Alto-Shaam Model No. FREIGHT (789F) Freight Charge from Manufacturer Direct to Customer's Dock.	\$1,254.00	\$3,762.00

Item	Qty	Description	Sell	Sell Total
		Does Not Include Lift-Gate, Appointment, Inside Delivery, or Set-In-Place. (Freight estimate quoted per campus)		
			ITEM TOTAL:	\$3,762.00
NOTE - ALL FREIGHT ESTIMATES PROVIDED BASED ON CURRENT ITEM & QUANTITIES IN BID SHIPPING DIRECT TO THE DISTRICT WAREHOUSE FROM THE MANUFACTURERS; SHOULD ANYTHING CHANGE, FREIGHT MAY NEED TO BE RECALCULATED				
		Total		\$562,016.92

Prices Good Until: 06/30/2025

TERMS: Purchase Orders are accepted with net 30 day terms from date of invoice. Prices FOB your dock. Pricing is good for 7 days from date of bid, unless otherwise stipulated. Prices contained on this quote are subject to Ace Mart being awarded the entire quoted package. If individual line(s) are chosen, pricing is subject to change.

Non-stock/special order items are not eligible for return.

Ace Mart will make all efforts to make one complete shipment. Ace Mart will not be responsible for freight delays.

- Installation charges not included unless otherwise specified on the quote
- Acceptance of this proposal is subject to the final approval of the Ace Mart Restaurant Supply Co
- All electrical, mechanical, plumbing interconnections and final connections to be installed by others
- All contractors, motor starters, disconnects, plugs and pigtails not provided as standard by the manufacturer are to be provided by the electrical contractor
- Customer will verify and sign acceptance that their facility meets electrical and plumbing requirements to install and operate the equipment on this purchase order. Ace Mart will not be responsible for incorrect specifications provided or accepted by the customer
- Warranties are standard as offered by the manufacturer
- Ace Mart Restaurant Supply is not responsible for damaged items accepted and signed for at the time of delivery.

Applicable Sales Taxes Will Be Applied to the Final Invoice After Order is Placed.

Shop online with us 24/7 at www.acemart.com

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$562,016.92

Mobile Single Drop Front Milk Cooler

Standard Features

INTERIOR LINER: 18 gauge stainless steel fully welded liner with breaker strip attachment to exterior panels.

EXTERIOR: 20 gauge stainless steel.

DOORS: 20 gauge double pan insulated doors with magnetic gasket.

INSULATION: High pressure foamed in place 2" thick polyurethane.

CASTERS: Heavy duty 5" diameter plate casters with gray rubber tires. Brake models to be supplied on all casters.

DRAIN: 1/2" stainless steel nipple fully welded to interior liner with brass gate valve at exterior.

CONDENSING UNIT: R-404A high temperature hermetically sealed with expansion valve and pressure switch operation.

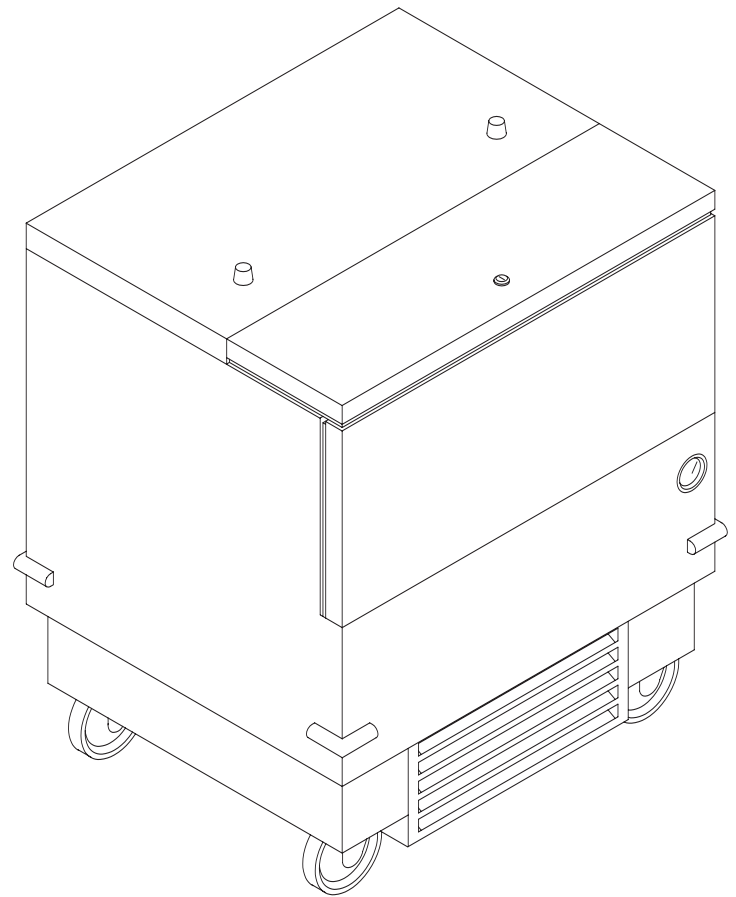
CONDENSING UNIT HOUSING: Front and rear removable louver panels for flow through air design.

LOCKING MECHANISM: Hasp locking mechanism provided for complete cabinet security.

CORNER BUMPERS: Rubber bumpers provided on each corner.

THERMOMETER: 2 1/2" dial thermometer.

STAINLESS STEEL SPECIFICATION: All stainless steel to be type 304 with number 4 finish except door contact cap which will be magnetic type 430 stainless steel.



MODEL	CASE LENGTH	CAPACITY	HP	VOLTS	PHASE	NEMA AMPS	APPROX. CORD/CAP	SHIP WEIGHT
MCT-SM1	34"	8	1/4	120	1	8.0	NEMA 5-15P	390 lbs
MCT-SM2	49"	12	1/4	120	1	8.0	NEMA 5-15P	460 lbs
MCT-SM3	64"	16	1/3	120	1	6.0	NEMA 5-15P	530 lbs

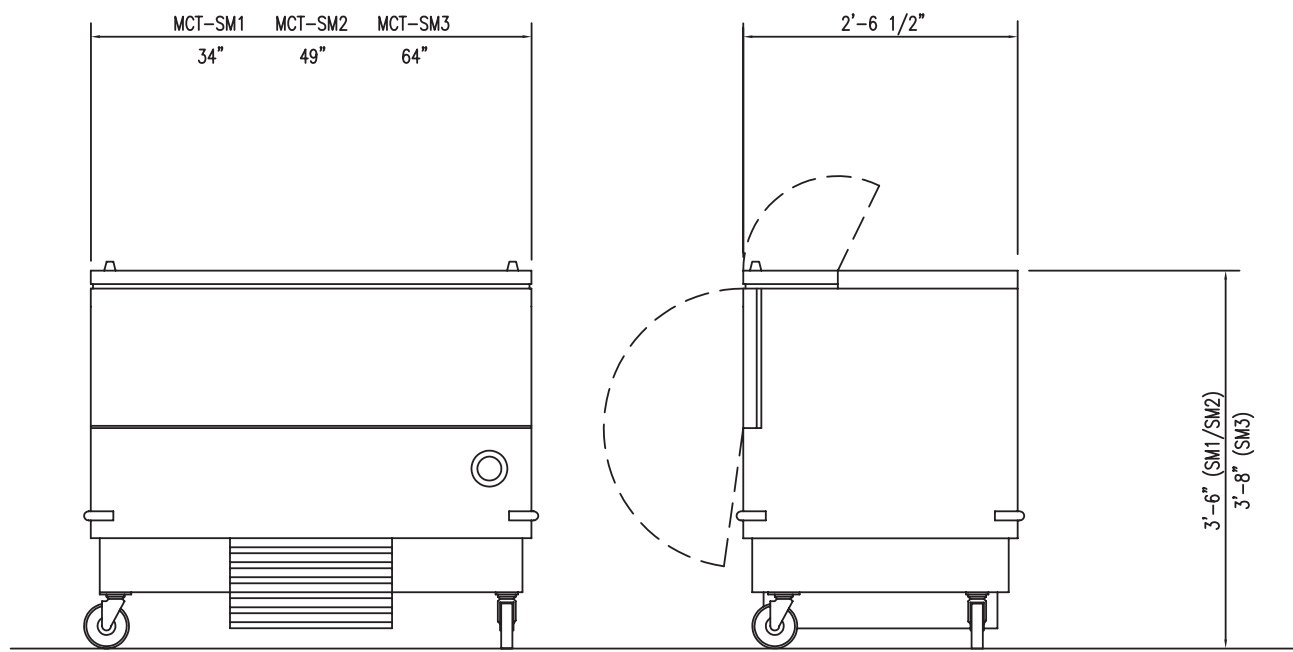


2320 Peyton Houston, Texas 77032

Phone 281-442-8001 Toll Free: 888-955-5463 Fax: 281-442-3351 www.mod-u-serve.com

MUS.1 11/05

Mobile Single Drop Front Milk Cooler



Optional Features

LEGS: 6" adjustable stainless steel legs in lieu of casters.

ADDITIONAL WARRANTY: Additional 12 month limited warranty on parts and labor.

CURTAINS: Milk cooler door curtains.

For options / accessories / modifications not shown, please contact the factory.



Mod-U-Serve reserves the right to modify specifications or discontinue models without notice or incurring obligation.



2320 Peyton Houston, Texas 77032

Phone 281-442-8001 Toll Free: 888-955-5463 Fax: 281-442-3351 www.mod-u-serve.com

MUS.1 11/05

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Metro® C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets offer Cool-to-touch design and provides energy efficiency at a lower initial investment.

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), ½ Height (44", 1118mm), and Under Counter (32", 813mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



Red Full Height Dutch Clear Door



Red Under Counter Solid Door

Blue ½ Height Solid Door

Gray ¾ Height Full Clear Door

Blue Full Height Full Clear Door



3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.*
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).

* Note: Cabinets with holding module do not include the water pan.

Metro Heated cabinets are for hot food holding applications only.

All Metro Catalog Sheets are available on our website: metro.com

LQ2-270 | 10/24

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

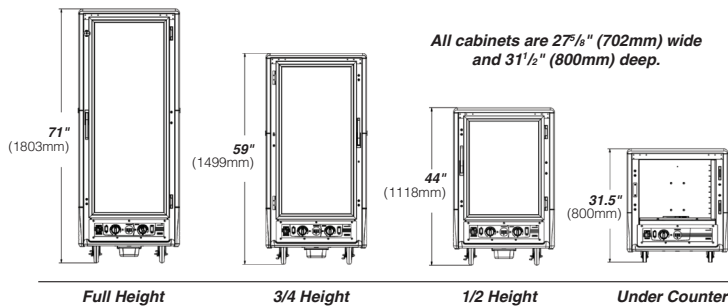
North Washington Street, Wilkes-Barre, PA 18705

Product Information: U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: metro.com/contactus

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Metro® C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

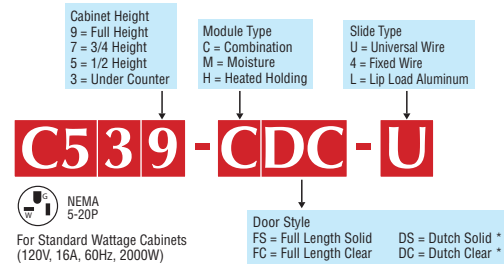


- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- Insulation Armour™:** High Density Polyethylene (HDPE).
- Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake. 3" rubber casters on Under Counter models.
- Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets:** High temperature, door mounted, Santoprene gaskets.
- Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
- Lip Load Slides:** 1 1/2"x1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing. Not offered in Under Counter models.
- Drip Trough:** Smooth polymer drip trough with catch pan.
- Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

Electrical and Performance:

- Holding Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
- Moisture Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available: 120V 2000W, 220-240V 1681-2000W.
- Combination Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides and back, 1/2" (12.7mm) on top.

Pan Capacity	Universal Wire Slide					Lip Load Slide	Fixed Wire Slide	
Cabinet Size	Slide Pairs	Sheet Pans	Steam Pans			Sheet Pans	Sheet Pans	Steam Pans
	Provided	18"x26"	12"x20"x2.5" GN 1/1 65mm	12"x20"x4" GN 1/1 100mm	12"x20"x6" GN 1/1 150mm			
Full Height	18	18	34	24	14	35	18	34
Full Height Dutch	18	17	32	22	12	34	17	32
3/4 Height	14	14	26	16	10	27	14	26
1/2 Height	9	8	16	10	6	17	8	16
Under Counter	5	5	10	6	4	10	N/A	N/A



*Please note: Dutch doors only available on full-height models. Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description

C539-CLDC-U

NEMA 5-15P Add "L" for Lower Wattage Combination or Holding Module Cabinets (120V, 12A, 60Hz, 1440W)

Note: Under Counter holding and combination module cabinets are only available in low watt. Under Counter moisture module cabinets are available in 120V, 2000W.

Export Model Number Description

C539-CXDC-U

NEMA 6-15P Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description

C539-CDC-U-BU

** Cabinets ordered without a color designation default to Red.

Please Note: Under Counter Cabinets are only offered in Red & Gray.

Color **
No Suffix = Red
BU = Blue
GY = Gray

Models with Accessories or Options

C539-CDC-UA
C539-CDC-U-BUA

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Please Note: Under Counter Combination & Holding modules are not available in 120V, 2000W.

Options/Accessories*

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

*Please note: (2) handles required for dutch door models





Project _____

Item No. _____

Model No. _____

Quantity _____

CSI No. 114000

REACH-IN HOT FOOD CABINET - ONE SECTION



HC-30-SS-2S-D
30" Wide, Stainless Steel Exterior and Interior, half height doors (shown with optional 12" high top-mount)

STANDARD FEATURES:

Construction/Cabinet

- Cabinet specially designed for holding hot food (not a modified refrigerator)
- 100% hi-temp fiberglass insulation for safety, durability and longevity
- Heat resistant, non-conductive phenolic thermal breaker
- Exterior sides – heavy gauge stainless steel
- Exterior back and bottom – heavy gauge galvanized
- Stainless steel top-mount housing
- Stainless steel front, door, rails and top-mount
- Heavy-duty 6" adjustable stainless steel legs
- Fully coved interior with welded radius corners for easy cleaning
- Stainless steel shelf clips and shelf standards
- Four adjustable chrome plated wire shelves per section
- 5" high low-profile top-mount

Doors

- Self-closing door hinges with stay-open feature at 120°
- Standard right hinged door (other configurations available)
- Full-length, one-piece recessed Unigrip™ door handle (solid door models)
- Heavy-duty, built-in security cylinder door lock (solid door models)

Heating System

- Easy to set, top-mounted digital control
- Temperature setpoint memory (keeps setting when power is off)
- Main power switch
- Humidity controlling vent in top of cabinet

Control Systems & Warranty Coverage

- Digital temperature control – easily adjust setpoint between 165-175°F
- Master power switch
- One 9 foot electrical cord
- Warranty: 5 year parts, 1 year labor

OPTIONS & ACCESSORIES:

- ☐ Stainless steel back ____ top ____ bottom ____ (specify all that apply)
- ☐ Additional chrome wire shelves (specify quantity) _____
- ☐ Stainless steel wire shelves in lieu of chrome shelves
- ☐ Tray slides (specify quantity) _____
- "L" Type ____ Universal slides ____ "R" Type ____
- ☐ Stainless steel curb base (specify 4" or 6" high)
- ☐ 6" front locking casters in lieu of legs (no charge)
- ☐ 4" front locking casters in lieu of legs
- ☐ 6" seismic legs
- ☐ Correctional facilities package
- ☐ 12" high top-mount

MODEL GUIDE

Model Number	Description
<input type="checkbox"/> HC-25-SS-1S-D	25" Wide, S/S Exterior and Interior
<input type="checkbox"/> HC-30-SS-1S-D	30" Wide, S/S Exterior and Interior
Options	Model Number Modification
<input type="checkbox"/> Half Doors	Change "1S" to "2S"
<input type="checkbox"/> Pass-Thru	Add prefix "PT" to model number
<input type="checkbox"/> Narrow Depth	Change suffix "D" to "N"
<input type="checkbox"/> Glass Door	Change "S" to "G"

AGENCY APPROVALS:



Intertek



Intertek

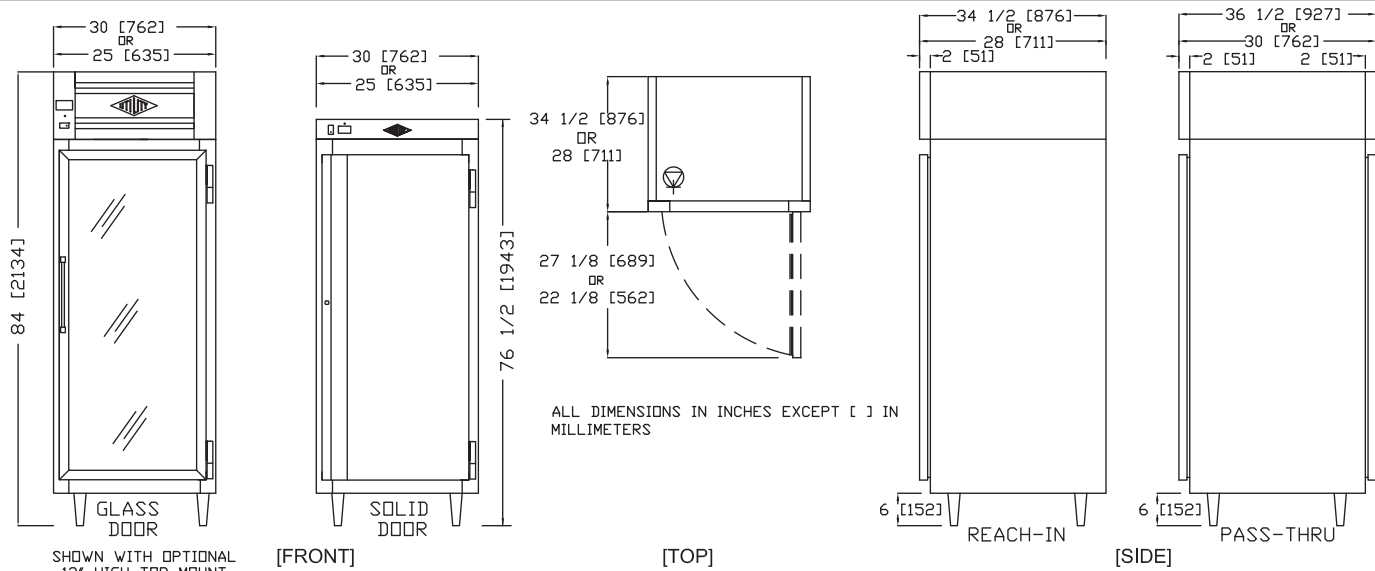
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©/™/® Utility Refrigerator

UR-HC1 | MU



REACH-IN HOT FOOD CABINET - ONE SECTION



PRODUCT DATA	HC-25 Series Standard Depth	HC-25 Series Narrow Depth	HC-30 Series Standard Depth	HC-30 Series Narrow Depth
KEY DIMENSIONS				
Width (overall)	25.0"	25.0"	30.0"	30.0"
Depth (overall)	34.5"	28.0"	34.5"	28.0"
Depth Pass-Thru Models (overall)	36.5"	30.0"	36.5"	30.0"
Height, with low profile top mount (overall inc. legs)	76.5"	76.5"	76.5"	76.5"
Height, with full height top mount (overall inc. legs)	84.0"	84.0"	84.0"	84.0"
Door Opening (net width)	18.25"	18.25"	23.25"	23.25"
Door Opening (net height)	57.25"	57.25"	57.25"	57.25"
Half Door Opening (net ht.)	26.75"	26.75"	26.75"	26.75"
CAPACITY				
Capacity (cu.ft.)	19	15	24	18
Number of Shelves	4	4	4	4
Shelf Area (sq. ft., including bottom)	16	12	20	15
ELECTRICAL				
Voltage (dedicated circuit required)	115 or 208/230	115 or 208/230	115 or 208/230	115 or 208/230
Amperage (115V)	13.0	13.0	13.0	13.0
Amperage (208/230V)	7.2 / 6.5	7.2 / 6.5	7.2 / 6.5	7.2 / 6.5
NEMA Plug Configuration (115V only)*	5-15 P	5-15 P	5-15 P	5-15 P
Wattage	1500	1500	1500	1500
SHIPPING				
Ship Weight (lbs.)	450	360	550	445
Ship Volume, Standard Depth (cu.ft.)	75	66	87	76
Crated Dimensions (87" H)	31"W x 48"D	31"W x 42"D	36"W x 48"D	36"W x 42"D

*208/230V models hardwired

Data is for standard models: options may change specifications.

UTILITY REFRIGERATOR

12160 Sherman Way • North Hollywood, CA 91605

Telephone: (818) 764-6200 • Fax: (818) 764-6211

www.utilityrefrigerator.com

DUE TO CONTINUOUS PRODUCT IMPROVEMENTS, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

©/™/® Utility Refrigerator



WARNING - This product can expose you to chemicals including Di(2-ethylhexyl)phthalate (DEHP), which is [are] known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

UR-HC1 | MU



Project _____
 Item No. _____
 Model No. _____
 Quantity _____

CSI No. 114000

REACH-IN REFRIGERATOR - ONE SECTION



R-25-SS-1S-D
 25" Wide, S/S Exterior and Interior
 (shown with optional correctional package)

MODEL GUIDE

Model Number	Description
<input type="checkbox"/> R-25-SS-1S-D	25" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-25-SA-1S-D	25" Wide, S/S Exterior, Aluminum Interior
<input type="checkbox"/> R-30-SS-1S-D	30" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-30-SA-1S-D	30" Wide, S/S Exterior, Aluminum Interior
Options	Model Number Modification
<input type="checkbox"/> Remote Refrigeration	Add suffix "X" to model number
<input type="checkbox"/> Half Doors	Change "1S" to "2S"
<input type="checkbox"/> Pass-Thru	Add prefix "PT" to model number
<input type="checkbox"/> Narrow Depth	Change suffix "D" to "N"
<input type="checkbox"/> Glass Door	Change "1S" to "1G"

AGENCY APPROVALS:



Intertek



Intertek

STANDARD FEATURES:

Construction/Cabinet

- Exterior front and sides – heavy gauge stainless steel
- Exterior back and bottom – heavy gauge galvanized
- Stainless steel compressor housing
- Stainless steel front, door, and grille
- Heavy-duty 6" adjustable stainless steel legs
- Cabinet body is foamed-in-place minimum 2-1/2" thick polyurethane insulation
- Fully coved interior with welded radius corners for easy cleaning
- Interior LED lighting
- Stainless steel shelf clips and shelf standards
- Four adjustable chrome plated wire shelves per section

Doors

- Self-closing, lift off door hinges with stay-open feature at 120°
- Standard right hinged door (other configurations available)
- Full-length, one-piece recessed Unigrip™ door handle (solid door models)
- Heavy-duty, built-in security cylinder door lock (solid door models)
- Energy saving condensate heater around door opening
- Snap-in magnetic door gasket
- Impact-resistant PVC breaker strip

Refrigeration Package

- Expansion valve refrigeration system for superior recovery and temperature pulldown
- Low Pressure control – prevents compressor burnout in case of refrigerant loss
- Top-mounted compressor
- R-513a, low GWP refrigerant for superior temperature recovery and pulldown
- Hot gas condensate evaporator quickly dissipates condensation using zero additional energy
- Receiver tank and service valves – allows reuse of refrigerant and enables rapid pulldown during times of peak demand
- Integrated sight glass – allows technicians to easily detect leaks or moisture without tools

Control Systems & Warranty Coverage

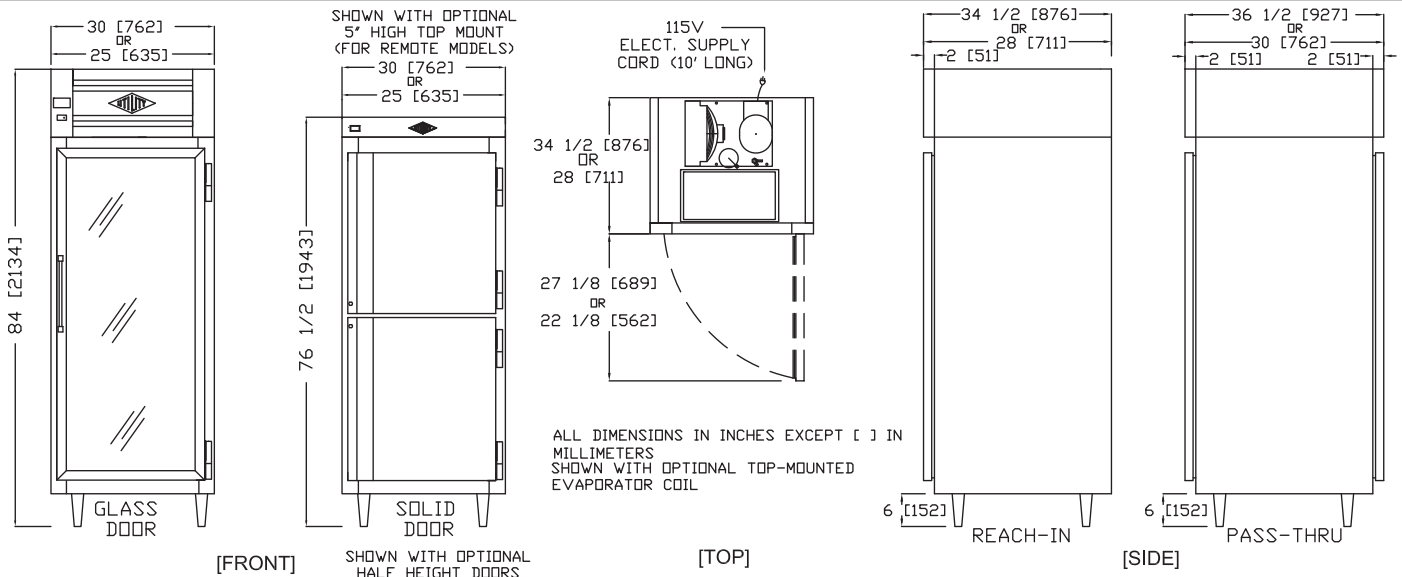
- Digital temperature control – easily adjust setpoint between 35-40°F
- Master power switch
- One 9 foot electrical cord
- Warranty: 5 year compressor, 5 year parts, 1 year labor

OPTIONS & ACCESSORIES:

- ☐ Stainless steel back ____ top ____ bottom ____ (specify all that apply)
- ☐ Drawers in lieu of lower half door (requires half-door option)
- ☐ Additional chrome wire shelves (specify quantity) _____
- ☐ Stainless steel wire shelves in lieu of chrome shelves
- ☐ Tray slides (specify quantity) _____
 "L" Type ____ Universal slides ____ "R" Type ____
- ☐ Digital temperature control & solenoid for remote models
- ☐ Refrigerant options for remote models-please specify refrigerant type
- ☐ Stainless steel curb base (specify 4" or 6" high)
- ☐ Temperature alarm
- ☐ 6" front locking casters in lieu of legs (no charge)
- ☐ 4" front locking casters in lieu of legs
- ☐ 6" seismic legs
- ☐ Correctional facilities package
- ☐ Top-mounted evaporator coil (std. depth units only)
- ☐ Water-cooled condensing unit
- ☐ 5" high top-mount (remote compressor models)



REACH-IN REFRIGERATOR - ONE SECTION



PRODUCT DATA	R-25 Series Standard Depth	R-25 Series Narrow Depth	R-30 Series Standard Depth	R-30 Series Narrow Depth
KEY DIMENSIONS				
Width (overall)	25.0"	25.0"	30.0"	30.0"
Depth (overall)	34.5"	28.0"	34.5"	28.0"
Depth Pass-Thru Models (overall)	36.5"	30.0"	36.5"	30.0"
Height (overall inc. legs)	84.0"	84.0"	84.0"	84.0"
Door Opening (net width)	18.25"	18.25"	23.25"	23.25"
Door Opening (net height)	57.25"	57.25"	57.25"	57.25"
Half Door Opening (net ht.)	26.75"	26.75"	26.75"	26.75"
CAPACITY				
Capacity (cu. ft.)	19	15	24	18
Number of Shelves	4	4	4	4
Shelf Area (sq. ft., including bottom)	16	12	20	15
ELECTRICAL				
Voltage (dedicated circuit required)	115	115	115	115
SOLID DOOR MODELS				
Amperage solid door models (self-contained)	7.3	7.3	7.3	7.3
Amperage solid door models (remote refrigeration)	6.0	6.0	6.0	6.0
BTU requirement*, remote (solid door models)	1440	1395	1575	1495
GLASS DOOR MODELS				
Amperage glass door models (self-contained)	7.3	7.3	9.5	7.3
Amperage glass door models (remote refrigeration)	6.0	6.0	6.8	6.0
BTU requirement*, remote (glass door models)	1942	1880	2553	2103
NEMA Plug Configuration	5-15 P	5-15 P	5-15 P	5-15 P
Horsepower (self-contained)	1/4	1/4	1/4	1/4
SHIPPING				
Ship Weight (lbs.)	500	410	600	495
Ship Volume, Standard Depth (cu. ft.)	75	66	87	76
Crated Dimensions (87" H)	31"W x 48"D	31"W x 42"D	36"W x 48"D	36"W x 42"D

*90°F ambient, 20°F evaporator, 20' max. line length

Data is for standard models: options may change specifications.

UTILITY REFRIGERATOR

12160 Sherman Way • North Hollywood, CA 91605

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UR-R1 | MU

Prodigi™ Pro 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven full-size sheet pans;
Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]
14 half-size sheet pans
- Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 168 lb [76 kg] kg product maximum
- 105 quarts [133 liters] liters volume maximum
- Four [4] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5026970]
- ☐ 30A [5026932]
- ☐ 40A [5026972]
- ☐ 50A [5026973]
- ☐ 80A [5026974]
- ☐ 125A [5026977]
- ☐ 175A [5026978]
- ☐ 200A [5026979]

Gas

- ☐ 20A [5026980]
- ☐ 30A [5026933]
- ☐ No cord [5026971]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5021521] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

ALTO-SHAAM



7-20 Pro

Configuration for Electric Models (select one)

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

Electrical (select one)

- ☐ 120V 1ph [Gas only]
- ☐ 208–240V 1ph [Gas only]
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional [not available on ventless hood models]

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Options (select all that apply)

- ☐ Ventech™ Hood*
- ☐ Ventech™ PLUS Hood*
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips [not available on units with Ventech hoods or units with security devices]
- ☐ Automatic grease collection system

*Electric models only

Cleaning (select one)

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package
- ☐ Anti-entrapment device [5017157] [optional]
- ☐ Control panel security cover [5017145] [optional]
- ☐ Hasp door lock [padlock not included] [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ Water filtration system [5037355]

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

- ☐ Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

[Accessories \[reference accessory catalog\]](#)



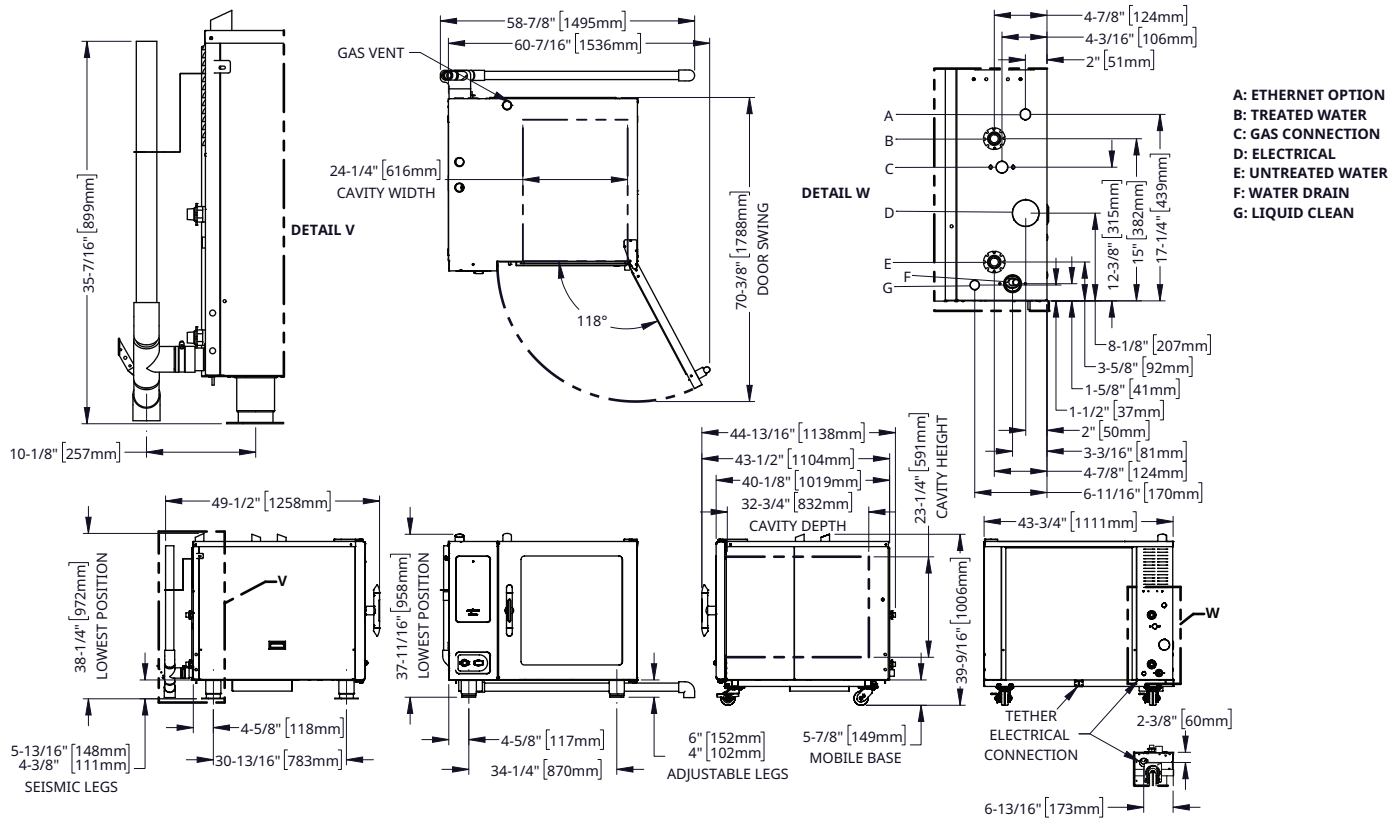
COA# 5760
Electric models only



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door



A: ETHERNET OPTION
 B: TREATED WATER
 C: GAS CONNECTION
 D: ELECTRICAL
 E: UNTREATED WATER
 F: WATER DRAIN
 G: LIQUID CLEAN

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

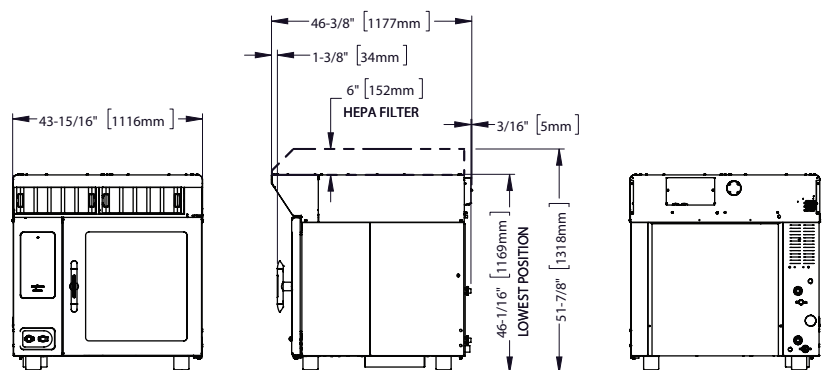
Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only



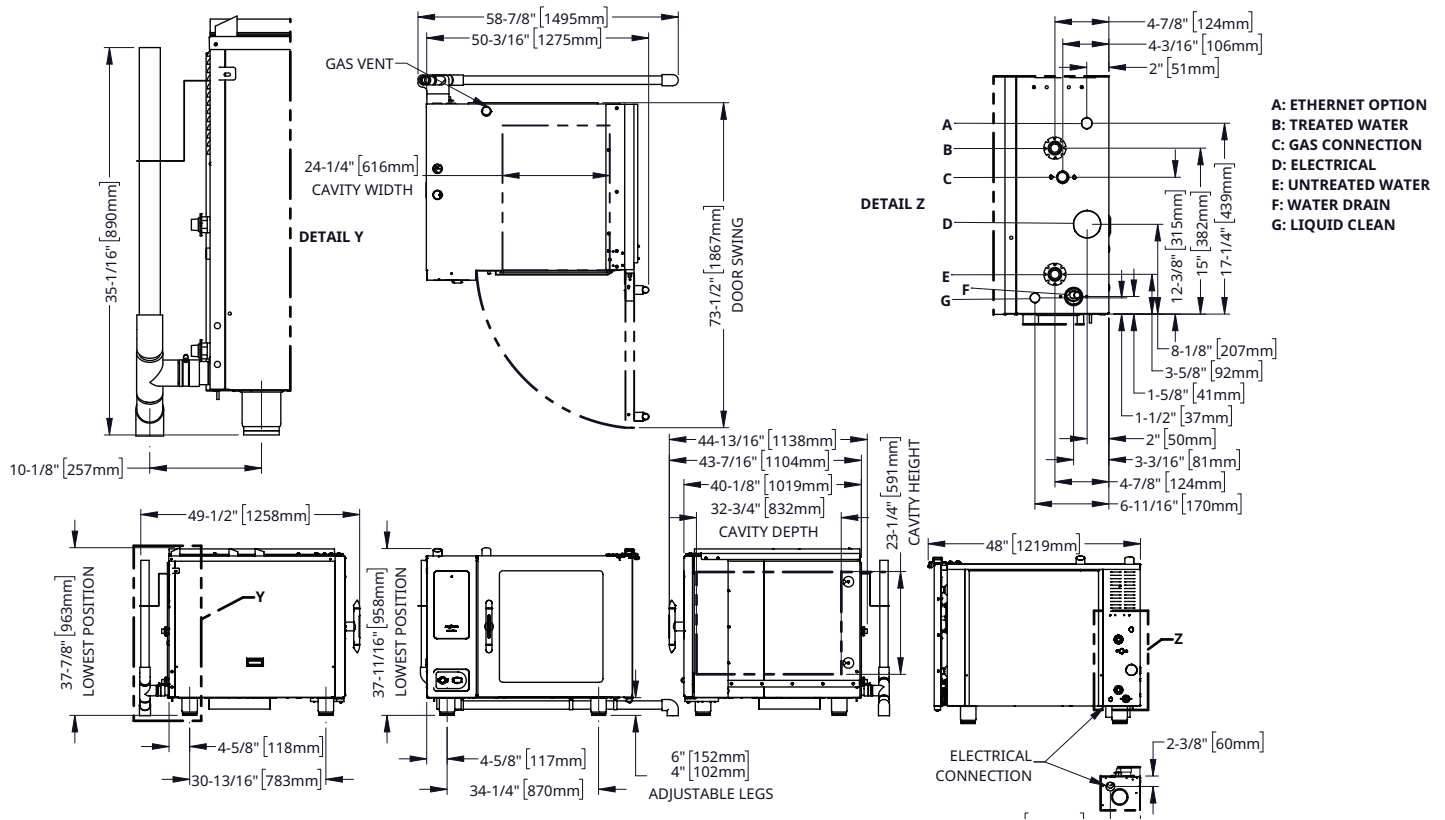
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



Prodigi™ Pro 7-20 (E/G)




7-20E ELECTRIC

				ECO						Turbo Option*						
7-20E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	6	45.7	46.4	58A/58A^	16.4	16.7	4	53.4	54.2	67A/68A^	19.2	19.5	3Ø/PE
	240	3	50/60	6	52.7	53.9	66A/68A^	21.9	22.4	4	61.4	62.7	77A/79A^	25.5	26.0	3Ø/PE
440–480V	440	3	50/60	12	20.6	21.0	26A/27A^	15.7	16.0	10	24.7	25.9	31A/33A^	18.3	19.7	3Ø/PE
	480	3	50/60	12	22.4	23.1	28A/29A^	18.7	19.2	10	26.2	28.5	33A/36A^	21.8	23.7	3Ø/PE

*No-cost option on electric models.

^Values for units with Ventech Hoods.

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

With Smoker Option				ECO				Turbo Option*				Connection
7-20E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	
208–240V	208	3	50/60	6	47.2	59A	17.0	4	54.7	69A	19.7	3Ø/PE
	240	3	50/60	6	54.4	68A	22.6	4	63.1	79A	26.2	3Ø/PE
440–480V	440	3	50/60	12	21.9	28A	16.2	10	24.7	31A	18.8	3Ø/PE
	480	3	50/60	12	23.8	30A	19.2	10	26.8	34A	22.3	3Ø/PE

*No-cost option on electric models.

** Conducteur minimum recommandé de température nominale de 90 °C et ambiante de 30 °C.

- Les raccordements électriques doivent être conformes à toutes les réglementations en vigueur.
- Utiliser exclusivement sur un propre circuit de dérivation séparé.
- Les fours ne sont pas fournis avec un cordon ou une fiche électrique.
- L'alimentation électrique peut être par câblage ou par cordon et fiche. Les codes en vigueur peuvent exiger un dispositif de protection contre les courants résiduels. Si c'est le cas, ce dispositif doit accepter un courant de fuite de 20 mA.



7-20G ELECTRIC

					Without Smoker Option			With Smoker Option			Connection
7-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	
120 V	120	1	60	12	6,8	20A	0,84	12,0	20A	1,5	1Ø/PE
208–240 V	208	1	50/60	14	4,8	15A	1,0	7,3	15A	1,5	1Ø/PE
	240	1	50/60	14	4,2	15A	1,0	7,1	15A	1,7	1Ø/PE
208–240 V	208	3	50/60	14	4,8	15A	1,0	7,3	15A	1,5	3Ø/PE
	240	3	50/60	14	4,2	15A	1,0	7,1	15A	1,7	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM



CLEARANCE

Top: 20" [508mm]
 Left: 0" [0mm]
 18" [457mm] recommended service access
 Right: 0" [0mm] non-combustible surfaces
 2" [51mm] combustible surfaces
 Bottom: 5-1/8" [130mm]
 Back: 4" [102mm] between plumbing and nearest object



REQUIREMENTS

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38



GELUID: ELEKTRISCH

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft [1 m] from unit.



HEAT: GAS

Heat of rejection

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



NOISE: GAS

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



GAS REQUIREMENTS

Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Reverse Osmosis Systems

Protect your Combitherm® oven investment and extend equipment lifetime with an optional reverse osmosis system from Alto-Shaam. Reverse osmosis systems are the preferred solution for treatment of water that contains sediments, chlorides, minerals and other total dissolved solids [TDS]. Our water treatment systems also remove chlorine and chloramines—corrosive disinfectants often added by public water treatment plants to minimize water-related diseases.

Benefits of Alto-Shaam reverse osmosis systems include:

- ✓ Elimination of labor and costs associated with frequent oven maintenance
- ✓ Reduction of corrosion on stainless steel
- ✓ Reduction of scale build up
- ✓ Protection of equipment
- ✓ Full water treatment



MODEL SPECIFICATIONS

Opti-Pure Model	Tank Dimensions [H x W]	Wall Mounted System [H x W x D]
OPS175CR/5	20-1/4" x 12-1/4"	20" x 18-3/10" x 6"
OPS175CR/10	23-1/4" x 15-5/8"	20" x 18-3/10" x 6"
OPS175CR/16	30-3/8" x 15-5/8"	20" x 18-3/10" x 6"

Model Selection

Alto-Shaam's product offering includes three [3] different sized reverse osmosis systems for use on Combitherm ovens. Please reference the guidelines below for model [reverse osmosis system and tank reservoir] selection. Additional information and requirements related to models and sizing can be found on page 2.

BOILERLESS OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/5	5031203
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/10	5031204
20-10	OPS175CR/10	5031204
20-20	OPS175CR/10	5031204
4-10 over 4-10	OPS175CR/10	5031207
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/10	5031207
6-10 over 10-10	OPS175CR/10	5031207
7-20 over 7-20	OPS175CR/10	5031207

BOILER OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/10	5031204
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/16	5031205
20-10	OPS175CR/16	5031205
20-20	OPS175CR/16	5031205
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/16	5031208
6-10 over 10-10	OPS175CR/16	5031208
7-20 over 7-20	OPS175CR/10	5031207



Additional Information and Requirements

- Each system contains two water treatment filters, one reverse osmosis membrane and one mineral addition cartridge. Please reference the manual for additional required parts.
- Reverse osmosis systems are optional and only for use with Alto-Shaam equipment. Operation with other manufacturer's equipment or use for additional equipment beyond the recommendation for single or stacked ovens may limit ability to supply treated water and potentially void original equipment manufacturer's warranty. The use of a reservoir tank larger than recommendation will not impact warranty.
- Sizing recommendations are based on an average usage of water not exceeding 175 gallons per day and line water pressure at point of equipment at 50F, 60 psi. If daily water usage or supply pressure/water to the equipment deviates from these values or oven operates in heavy steam applications, additional reservoir sizing may be needed to ensure continuous treated water supply to the appliance.
- Installation of the Alto-Shaam reverse osmosis water treatment systems can be included as part of the factory-authorized combi installation program. Contact your dedicated Alto-Shaam representative or go to alto-shaam.com/combi-install for more information.

Alto-Shaam Water Quality Standards

- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and complies with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage equipment and/or components and void the original equipment manufacturer's warranty.
- Upon request, Alto-Shaam can provide a water quality report conducted by an independent laboratory.

INLET WATER REQUIREMENTS		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm


CT Proformance™
CT Classic™

ITEM NO. _____

COMBITHERM® COMBIOven



☐ **SCALE FREE™**
CITRUS BASED, NON-CORROSIVE
DELIMING PRODUCT
CE-27889

☐ **POULTRY GREASE
COLLECTION CONTAINER**
15" x 9-3/4" x 9-3/4"
(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE
COLLECTION CART**
37" x 11-3/16" X 28-1/3"
(940 x 284 x 724mm)
5014542



☐ **FRY BASKET**
12" x 20"
(325mm x 530mm)
BS-26730



☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731



SHELF, STAINLESS STEEL WIRE
*SH-22473 SHOWN



WOOD CHIPS

OPTIONS & ACCESSORIES

<input type="checkbox"/> COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545

Prodigi™ Pro 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven full-size sheet pans;
Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]
14 half-size sheet pans
- Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 168 lb [76 kg] kg product maximum
- 105 quarts [133 liters] liters volume maximum
- Four [4] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5026970]
- ☐ 30A [5026932]
- ☐ 40A [5026972]
- ☐ 50A [5026973]
- ☐ 80A [5026974]
- ☐ 125A [5026977]
- ☐ 175A [5026978]
- ☐ 200A [5026979]

Gas

- ☐ 20A [5026980]
- ☐ 30A [5026933]
- ☐ No cord [5026971]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5021521] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.



COA# 5760
Electric models only



ALTO-SHAAM



7-20 Pro

Configuration for Electric Models (select one)

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

Electrical (select one)

- ☐ 120V 1ph [Gas only]
- ☐ 208–240V 3ph
- ☐ 208–240V 1ph [Gas only]
- ☐ 440–480V 3ph

Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional [not available on ventless hood models]

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Options (select all that apply)

- ☐ Ventech™ Hood*
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips [not available on units with Ventech hoods or units with security devices]
- ☐ Automatic grease collection system

*Electric models only

Cleaning (select one)

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package
- ☐ Anti-entrapment device [5017157] [optional]
- ☐ Control panel security cover [5017145] [optional]
- ☐ Hasp door lock [padlock not included] [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ Water filtration system [5037355]

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

- ☐ Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

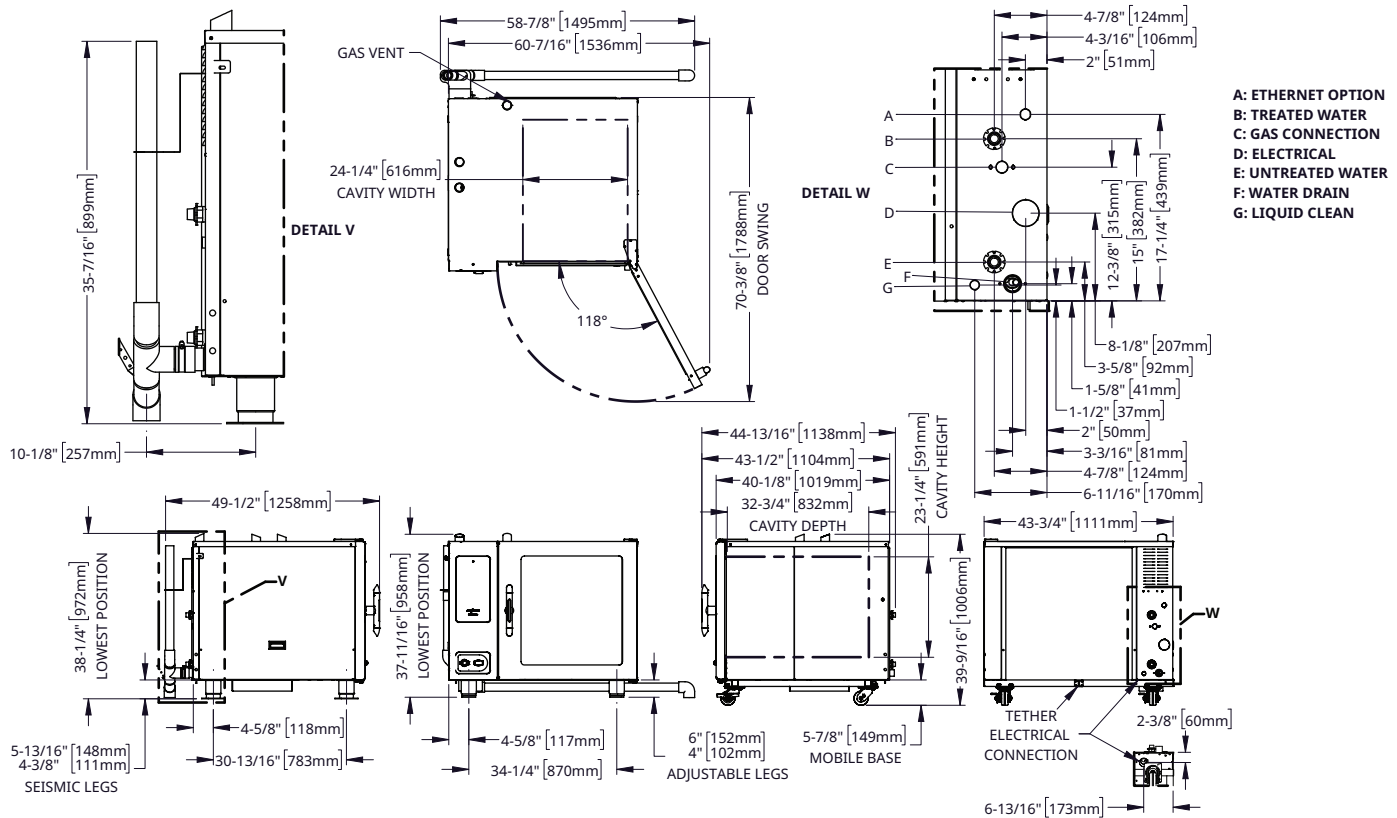
[Accessories \[reference accessory catalog\]](#)



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door



A: ETHERNET OPTION
 B: TREATED WATER
 C: GAS CONNECTION
 D: ELECTRICAL
 E: UNTREATED WATER
 F: WATER DRAIN
 G: LIQUID CLEAN

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

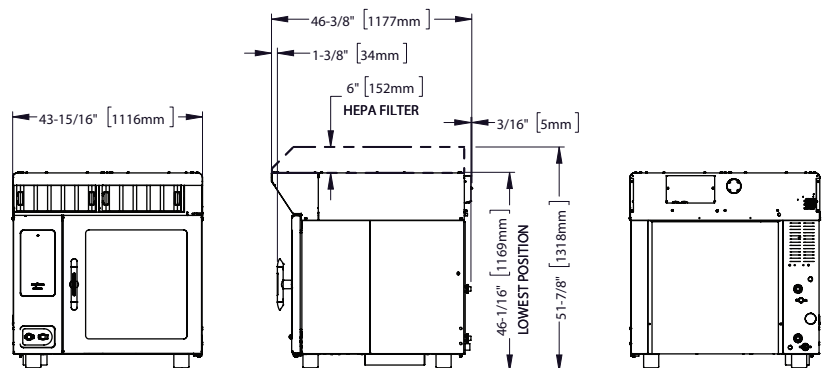
Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only



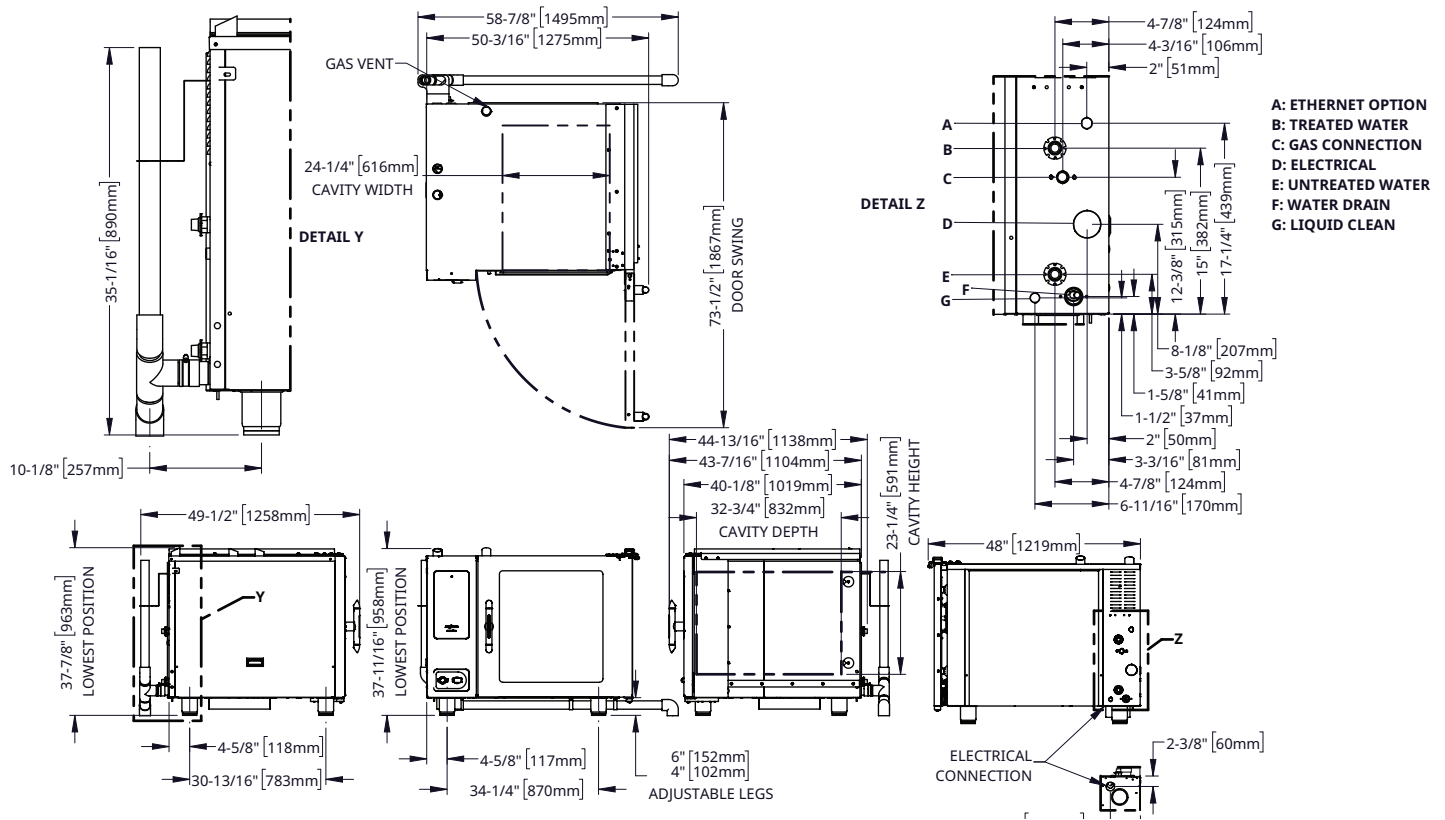
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM



7-20E ELECTRIC

				ECO						Turbo Option*						
7-20E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	6	45.7	46.4	58A/58A^	16.4	16.7	4	53.4	54.2	67A/68A^	19.2	19.5	3Ø/PE
	240	3	50/60	6	52.7	53.9	66A/68A^	21.9	22.4	4	61.4	62.7	77A/79A^	25.5	26.0	3Ø/PE
440–480V	440	3	50/60	12	20.6	21.0	26A/27A^	15.7	16.0	10	24.7	25.9	31A/33A^	18.3	19.7	3Ø/PE
	480	3	50/60	12	22.4	23.1	28A/29A^	18.7	19.2	10	26.2	28.5	33A/36A^	21.8	23.7	3Ø/PE

*No-cost option on electric models.

^Values for units with Ventech Hoods.

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

With Smoker Option				ECO				Turbo Option*				Connection
7-20E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	
208–240V	208	3	50/60	6	47.2	59A	17.0	4	54.7	69A	19.7	3Ø/PE
	240	3	50/60	6	54.4	68A	22.6	4	63.1	79A	26.2	3Ø/PE
440–480V	440	3	50/60	12	21.9	28A	16.2	10	24.7	31A	18.8	3Ø/PE
	480	3	50/60	12	23.8	30A	19.2	10	26.8	34A	22.3	3Ø/PE

*No-cost option on electric models.

** Conducteur minimum recommandé de température nominale de 90 °C et ambiante de 30 °C.

- Les raccordements électriques doivent être conformes à toutes les réglementations en vigueur.
- Utiliser exclusivement sur un propre circuit de dérivation séparé.
- Les fours ne sont pas fournis avec un cordon ou une fiche électrique.
- L'alimentation électrique peut être par câblage ou par cordon et fiche. Les codes en vigueur peuvent exiger un dispositif de protection contre les courants résiduels. Si c'est le cas, ce dispositif doit accepter un courant de fuite de 20 mA.



7-20G ELECTRIC

					Without Smoker Option			With Smoker Option			Connection
7-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	
120 V	120	1	60	12	6,8	20A	0,84	12,0	20A	1,5	1Ø/PE
208–240 V	208	1	50/60	14	4,8	15A	1,0	7,3	15A	1,5	1Ø/PE
	240	1	50/60	14	4,2	15A	1,0	7,1	15A	1,7	1Ø/PE
208–240 V	208	3	50/60	14	4,8	15A	1,0	7,3	15A	1,5	3Ø/PE
	240	3	50/60	14	4,2	15A	1,0	7,1	15A	1,7	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM



CLEARANCE

Top: 20" [508mm]
 Left: 0" [0mm]
 18" [457mm] recommended service access
 Right: 0" [0mm] non-combustible surfaces
 2" [51mm] combustible surfaces
 Bottom: 5-1/8" [130mm]
 Back: 4" [102mm] between plumbing and nearest object



REQUIREMENTS

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38



GELUID: ELEKTRISCH

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft [1 m] from unit.



HEAT: GAS

Heat of rejection

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



NOISE: GAS

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



GAS REQUIREMENTS

Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Reverse Osmosis Systems

Protect your Combitherm® oven investment and extend equipment lifetime with an optional reverse osmosis system from Alto-Shaam. Reverse osmosis systems are the preferred solution for treatment of water that contains sediments, chlorides, minerals and other total dissolved solids [TDS]. Our water treatment systems also remove chlorine and chloramines—corrosive disinfectants often added by public water treatment plants to minimize water-related diseases.

Benefits of Alto-Shaam reverse osmosis systems include:

- ✓ Elimination of labor and costs associated with frequent oven maintenance
- ✓ Reduction of corrosion on stainless steel
- ✓ Reduction of scale build up
- ✓ Protection of equipment
- ✓ Full water treatment



MODEL SPECIFICATIONS

Opti-Pure Model	Tank Dimensions [H x W]	Wall Mounted System [H x W x D]
OPS175CR/5	20-1/4" x 12-1/4"	20" x 18-3/10" x 6"
OPS175CR/10	23-1/4" x 15-5/8"	20" x 18-3/10" x 6"
OPS175CR/16	30-3/8" x 15-5/8"	20" x 18-3/10" x 6"

Model Selection

Alto-Shaam's product offering includes three [3] different sized reverse osmosis systems for use on Combitherm ovens. Please reference the guidelines below for model [reverse osmosis system and tank reservoir] selection. Additional information and requirements related to models and sizing can be found on page 2.

BOILERLESS OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/5	5031203
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/10	5031204
20-10	OPS175CR/10	5031204
20-20	OPS175CR/10	5031204
4-10 over 4-10	OPS175CR/10	5031207
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/10	5031207
6-10 over 10-10	OPS175CR/10	5031207
7-20 over 7-20	OPS175CR/10	5031207

BOILER OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/10	5031204
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/16	5031205
20-10	OPS175CR/16	5031205
20-20	OPS175CR/16	5031205
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/16	5031208
6-10 over 10-10	OPS175CR/16	5031208
7-20 over 7-20	OPS175CR/10	5031207



Additional Information and Requirements

- Each system contains two water treatment filters, one reverse osmosis membrane and one mineral addition cartridge. Please reference the manual for additional required parts.
- Reverse osmosis systems are optional and only for use with Alto-Shaam equipment. Operation with other manufacturer's equipment or use for additional equipment beyond the recommendation for single or stacked ovens may limit ability to supply treated water and potentially void original equipment manufacturer's warranty. The use of a reservoir tank larger than recommendation will not impact warranty.
- Sizing recommendations are based on an average usage of water not exceeding 175 gallons per day and line water pressure at point of equipment at 50F, 60 psi. If daily water usage or supply pressure/water to the equipment deviates from these values or oven operates in heavy steam applications, additional reservoir sizing may be needed to ensure continuous treated water supply to the appliance.
- Installation of the Alto-Shaam reverse osmosis water treatment systems can be included as part of the factory-authorized combi installation program. Contact your dedicated Alto-Shaam representative or go to alto-shaam.com/combi-install for more information.

Alto-Shaam Water Quality Standards

- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and complies with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage equipment and/or components and void the original equipment manufacturer's warranty.
- Upon request, Alto-Shaam can provide a water quality report conducted by an independent laboratory.

INLET WATER REQUIREMENTS		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm


CT Proformance™
CT Classic™

ITEM NO. _____

COMBITHERM® COMBIOven



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CITRUS BASED, NON-CORROSIVE
DELIMING PRODUCT
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(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE
COLLECTION CART**
37" x 11-3/16" X 28-1/3"
(940 x 284 x 724mm)
5014542



☐ **FRY BASKET**
12" x 20"
(325mm x 530mm)
BS-26730



☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731



SHELF, STAINLESS STEEL WIRE
*SH-22473 SHOWN



WOOD CHIPS

OPTIONS & ACCESSORIES

<input type="checkbox"/> COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545

Prodigi™ Pro 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven full-size sheet pans;
Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]
14 half-size sheet pans
- Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 168 lb [76 kg] kg product maximum
- 105 quarts [133 liters] liters volume maximum
- Four [4] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5026970]
- ☐ 30A [5026932]
- ☐ 40A [5026972]
- ☐ 50A [5026973]
- ☐ 80A [5026974]
- ☐ 125A [5026977]
- ☐ 175A [5026978]
- ☐ 200A [5026979]

Gas

- ☐ 20A [5026980]
- ☐ 30A [5026933]
- ☐ No cord [5026971]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5021521] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

ALTO-SHAAM



7-20 Pro

Configuration for Electric Models (select one)

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

Configuration for Gas Models (select one)

- ☐ Natural gas ☐ Propane

Electrical (select one)

- ☐ 120V 1ph [Gas only] ☐ 208–240V 1ph [Gas only]
- ☐ 208–240V 3ph ☐ 440–480V 3ph

Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional [not available on ventless hood models]

ChefLinc connection

- ☐ Wi-Fi [standard] ☐ Ethernet [optional]

Options (select all that apply)

- ☐ Ventech™ Hood* ☐ Ventech™ PLUS Hood*
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips [not available on units with Ventech hoods or units with security devices]
- ☐ Automatic grease collection system

*Electric models only

Cleaning (select one)

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package
- ☐ Anti-entrapment device [5017157] [optional]
- ☐ Control panel security cover [5017145] [optional]
- ☐ Hasp door lock [padlock not included] [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ Water filtration system [5037355]

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

- ☐ Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

[Accessories \[reference accessory catalog\]](#)



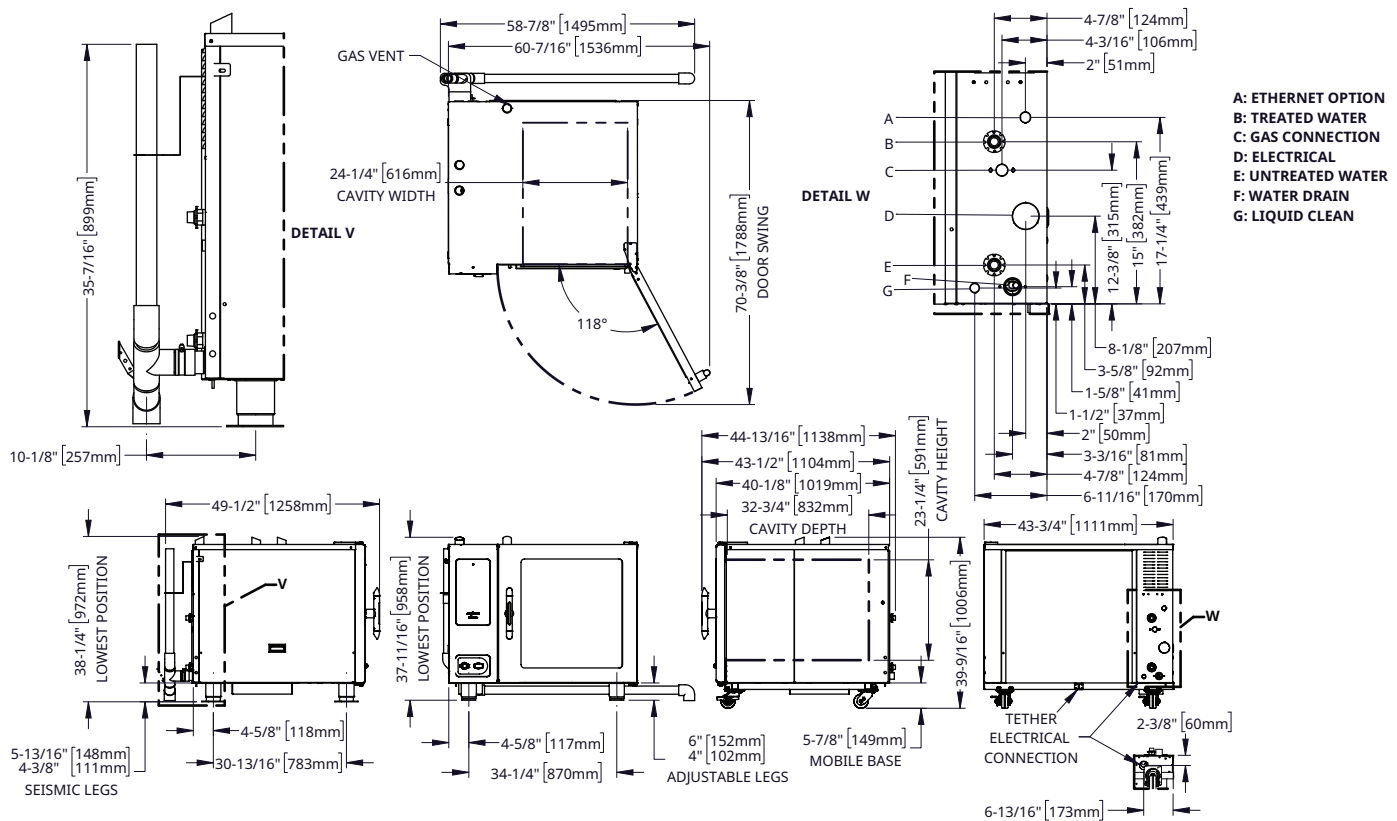
COA# 5760
Electric models only



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

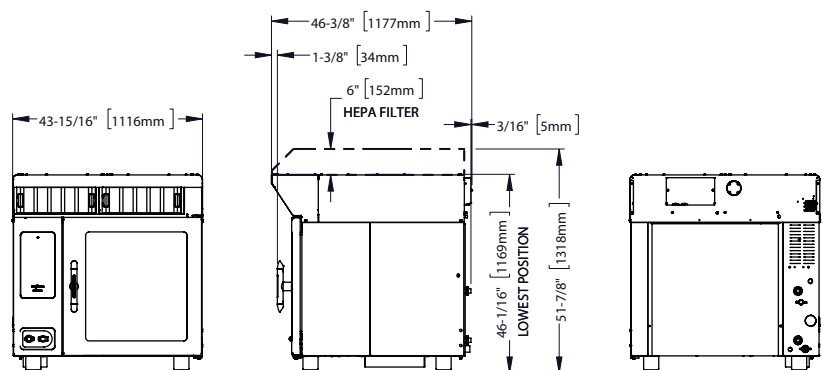
Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only



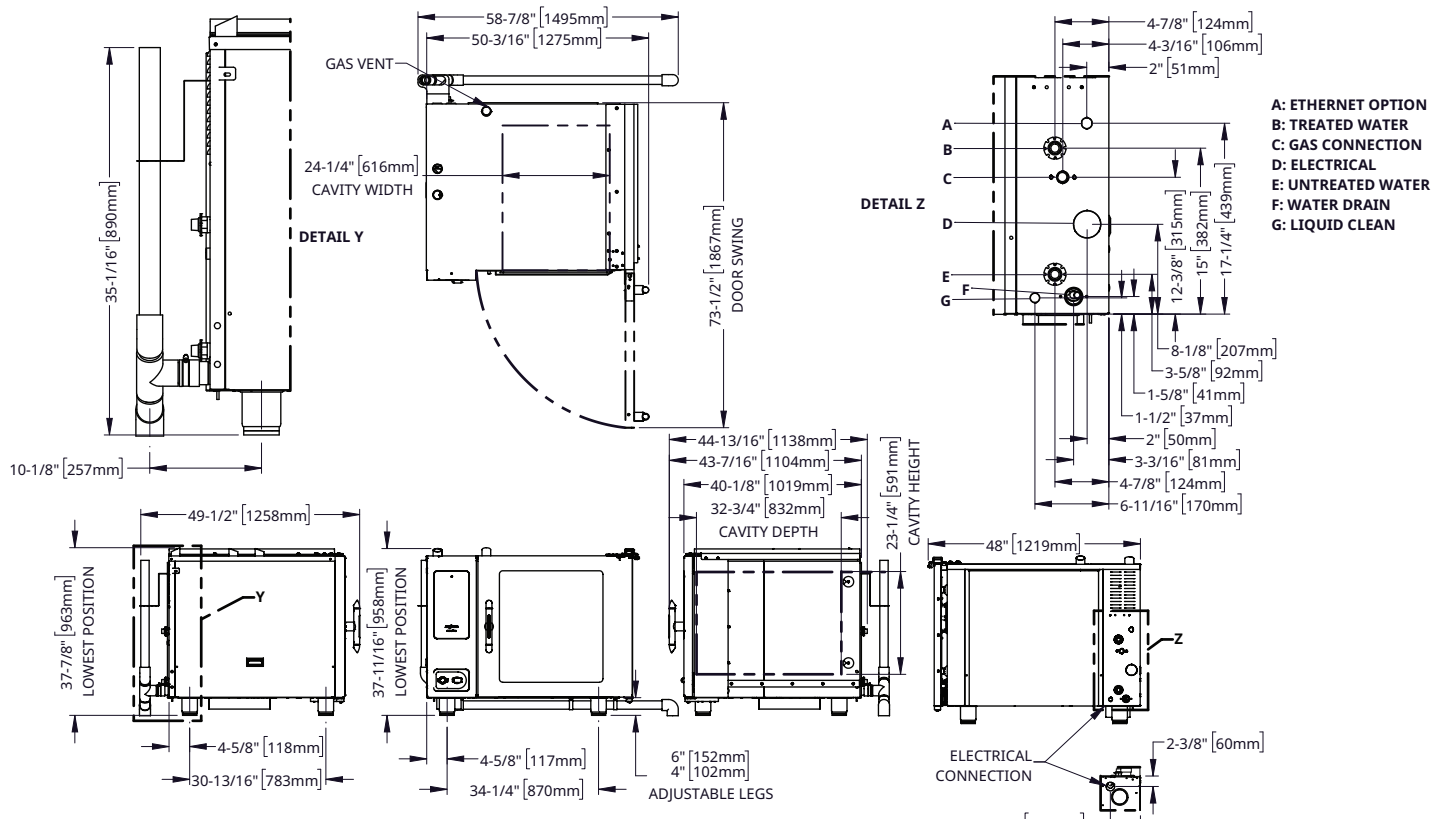
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



Prodigi™ Pro 7-20 (E/G)




7-20E ELECTRIC

				ECO						Turbo Option*						
7-20E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	6	45.7	46.4	58A/58A^	16.4	16.7	4	53.4	54.2	67A/68A^	19.2	19.5	3Ø/PE
	240	3	50/60	6	52.7	53.9	66A/68A^	21.9	22.4	4	61.4	62.7	77A/79A^	25.5	26.0	3Ø/PE
440–480V	440	3	50/60	12	20.6	21.0	26A/27A^	15.7	16.0	10	24.7	25.9	31A/33A^	18.3	19.7	3Ø/PE
	480	3	50/60	12	22.4	23.1	28A/29A^	18.7	19.2	10	26.2	28.5	33A/36A^	21.8	23.7	3Ø/PE

*No-cost option on electric models.

^Values for units with Ventech Hoods.

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

With Smoker Option				ECO				Turbo Option*				Connection
7-20E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	
208–240V	208	3	50/60	6	47.2	59A	17.0	4	54.7	69A	19.7	3Ø/PE
	240	3	50/60	6	54.4	68A	22.6	4	63.1	79A	26.2	3Ø/PE
440–480V	440	3	50/60	12	21.9	28A	16.2	10	24.7	31A	18.8	3Ø/PE
	480	3	50/60	12	23.8	30A	19.2	10	26.8	34A	22.3	3Ø/PE

*No-cost option on electric models.

** Conducteur minimum recommandé de température nominale de 90 °C et ambiante de 30 °C.

- Les raccordements électriques doivent être conformes à toutes les réglementations en vigueur.
- Utiliser exclusivement sur un propre circuit de dérivation séparé.
- Les fours ne sont pas fournis avec un cordon ou une fiche électrique.
- L'alimentation électrique peut être par câblage ou par cordon et fiche. Les codes en vigueur peuvent exiger un dispositif de protection contre les courants résiduels. Si c'est le cas, ce dispositif doit accepter un courant de fuite de 20 mA.



7-20G ELECTRIC

					Without Smoker Option			With Smoker Option			Connection
7-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	
120 V	120	1	60	12	6,8	20A	0,84	12,0	20A	1,5	1Ø/PE
208–240 V	208	1	50/60	14	4,8	15A	1,0	7,3	15A	1,5	1Ø/PE
	240	1	50/60	14	4,2	15A	1,0	7,1	15A	1,7	1Ø/PE
208–240 V	208	3	50/60	14	4,8	15A	1,0	7,3	15A	1,5	3Ø/PE
	240	3	50/60	14	4,2	15A	1,0	7,1	15A	1,7	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM



CLEARANCE

Top: 20" [508mm]
 Left: 0" [0mm]
 18" [457mm] recommended service access
 Right: 0" [0mm] non-combustible surfaces
 2" [51mm] combustible surfaces
 Bottom: 5-1/8" [130mm]
 Back: 4" [102mm] between plumbing and nearest object



REQUIREMENTS

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38



GELUID: ELEKTRISCH

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft [1 m] from unit.



HEAT: GAS

Heat of rejection

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



NOISE: GAS

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



GAS REQUIREMENTS

Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Reverse Osmosis Systems

Protect your Combitherm® oven investment and extend equipment lifetime with an optional reverse osmosis system from Alto-Shaam. Reverse osmosis systems are the preferred solution for treatment of water that contains sediments, chlorides, minerals and other total dissolved solids [TDS]. Our water treatment systems also remove chlorine and chloramines—corrosive disinfectants often added by public water treatment plants to minimize water-related diseases.

Benefits of Alto-Shaam reverse osmosis systems include:

- ✓ Elimination of labor and costs associated with frequent oven maintenance
- ✓ Reduction of corrosion on stainless steel
- ✓ Reduction of scale build up
- ✓ Protection of equipment
- ✓ Full water treatment



MODEL SPECIFICATIONS

Opti-Pure Model	Tank Dimensions [H x W]	Wall Mounted System [H x W x D]
OPS175CR/5	20-1/4" x 12-1/4"	20" x 18-3/10" x 6"
OPS175CR/10	23-1/4" x 15-5/8"	20" x 18-3/10" x 6"
OPS175CR/16	30-3/8" x 15-5/8"	20" x 18-3/10" x 6"

Model Selection

Alto-Shaam's product offering includes three [3] different sized reverse osmosis systems for use on Combitherm ovens. Please reference the guidelines below for model [reverse osmosis system and tank reservoir] selection. Additional information and requirements related to models and sizing can be found on page 2.

BOILERLESS OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/5	5031203
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/10	5031204
20-10	OPS175CR/10	5031204
20-20	OPS175CR/10	5031204
4-10 over 4-10	OPS175CR/10	5031207
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/10	5031207
6-10 over 10-10	OPS175CR/10	5031207
7-20 over 7-20	OPS175CR/10	5031207

BOILER OVENS

Oven Model [CTP/CTC/CTX]	Opti-Pure Model	Model #
4-10	OPS175CR/5	5031203
6-10	OPS175CR/10	5031204
10-10	OPS175CR/5	5031203
7-20	OPS175CR/5	5031203
10-20	OPS175CR/16	5031205
20-10	OPS175CR/16	5031205
20-20	OPS175CR/16	5031205
6-10 over 6-10	OPS175CR/16	5031208
6-10 over 7-20	OPS175CR/16	5031208
6-10 over 10-10	OPS175CR/16	5031208
7-20 over 7-20	OPS175CR/10	5031207



Additional Information and Requirements

- Each system contains two water treatment filters, one reverse osmosis membrane and one mineral addition cartridge. Please reference the manual for additional required parts.
- Reverse osmosis systems are optional and only for use with Alto-Shaam equipment. Operation with other manufacturer's equipment or use for additional equipment beyond the recommendation for single or stacked ovens may limit ability to supply treated water and potentially void original equipment manufacturer's warranty. The use of a reservoir tank larger than recommendation will not impact warranty.
- Sizing recommendations are based on an average usage of water not exceeding 175 gallons per day and line water pressure at point of equipment at 50F, 60 psi. If daily water usage or supply pressure/water to the equipment deviates from these values or oven operates in heavy steam applications, additional reservoir sizing may be needed to ensure continuous treated water supply to the appliance.
- Installation of the Alto-Shaam reverse osmosis water treatment systems can be included as part of the factory-authorized combi installation program. Contact your dedicated Alto-Shaam representative or go to alto-shaam.com/combi-install for more information.

Alto-Shaam Water Quality Standards

- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and complies with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage equipment and/or components and void the original equipment manufacturer's warranty.
- Upon request, Alto-Shaam can provide a water quality report conducted by an independent laboratory.

INLET WATER REQUIREMENTS		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm


CT Proformance™
CT Classic™

ITEM NO. _____

COMBITHERM® COMBIOven



☐ **SCALE FREE™**
CITRUS BASED, NON-CORROSIVE
DELIMING PRODUCT
CE-27889

☐ **POULTRY GREASE
COLLECTION CONTAINER**
15" x 9-3/4" x 9-3/4"
(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE
COLLECTION CART**
37" x 11-3/16" X 28-1/3"
(940 x 284 x 724mm)
5014542



☐ **FRY BASKET**
12" x 20"
(325mm x 530mm)
BS-26730



☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731



SHELF, STAINLESS STEEL WIRE
*SH-22473 SHOWN



WOOD CHIPS

OPTIONS & ACCESSORIES

<input type="checkbox"/> COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545

Engineering Specification

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 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™

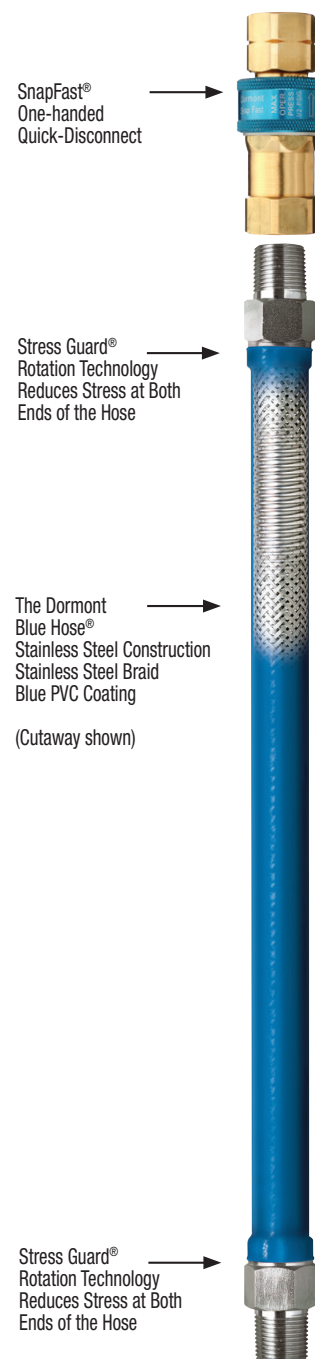
The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because

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
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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.

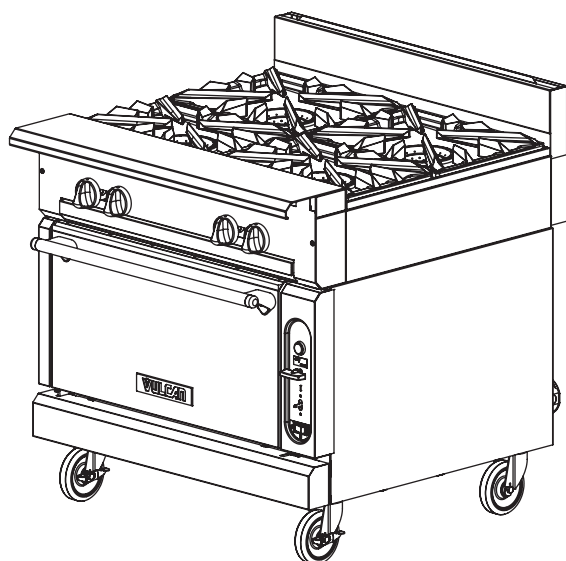
The Safety-Set model name is "PS" and the ordering number is 0241002.

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

HEAVY DUTY COOKING

VULCAN**HEAVY DUTY GAS RANGE**
4-BURNERS / 36" WIDE GAS RANGE**Model V4B36C**

shown on a convection oven base

**SPECIFICATIONS**

36" wide heavy duty gas range, Vulcan Model No. V4B36 (modular) and V4B36B (cabinet base) or V4B36S (standard oven base) and V4B36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Four 35,000 BTU/hr. cast burners with lift-off burner heads. Individual pilots and controls for each burner. Heavy duty cast burner grates, easy lift-off 11" x 17" in front, 14" x 17" in rear. Grates are separate from aeration bowl for ease of cleaning. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides and indoor panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord and plug). Oven measures 27"w x 27"d x 13"h. Standard oven thermostat adjusts from 150°F – 550°F. Convection oven adjusts from 175°F – 550°F and the optional finishing oven for standard ovens adjusts from 300°F – 650°F. Standard oven supplied with one rack, convection oven with two racks. Both ovens allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped. Total input 140,000 BTU/hr.

Exterior Dimensions:

36 3/4"d x 36"w x 36"h on 6" adjustable legs

- ☐ **V4B36** 4-Burners / Modular
- ☐ **V4B36B** 4-Burners / Cabinet Base
- ☐ **V4B36S** 4-Burners / Standard Oven
- ☐ **V4B36C** 4-Burners / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 35,000 BTU/hr. open top burners with lift off heads
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty cast grates
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", and "B" models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth ("S" models)
- ☐ Fan cooling package ("C" models)
- ☐ 4" adjustable flanged feet for modular models
- ☐ Less legs for dolly mounting for "S", "C", and "B" models
- ☐ 3" high toe base for curb mounting
- ☐ Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- ☐ 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for "S", "C", and "B" models
- ☐ Extra removable shelves for use with Universal rack guides (for cabinet base)
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Dolly frames
- ☐ Flexible gas hose - quick disconnect & restraining device

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

HEAVY DUTY COOKING



HEAVY DUTY GAS RANGE

4-BURNERS / 36" WIDE GAS RANGE

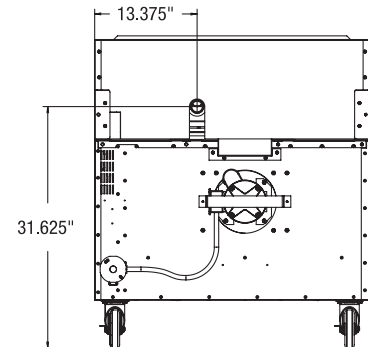
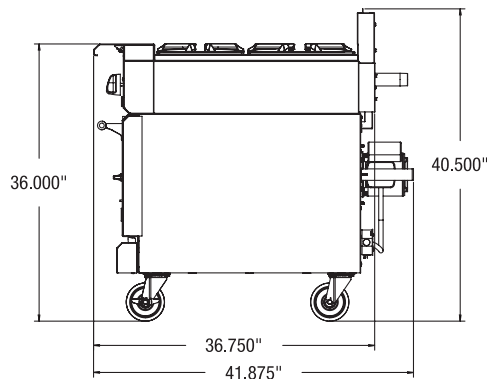
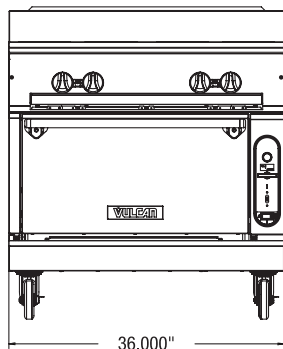
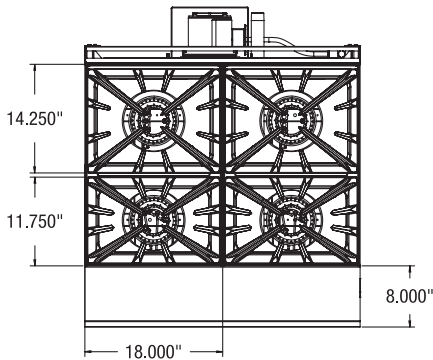
INSTALLATION INSTRUCTIONS

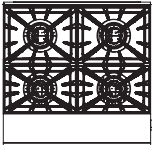
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. 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.
4. **Clearances**

	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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
	V4B36	4-Burners / Modular	140,000	261 / 119
	V4B36B	4-Burners / Cabinet Base	140,000	380 / 171
	V4B36S	4-Burners / Standard Oven Base	190,000	675 / 304
	V4B36C	4-Burners / Convection Oven Base	172,000	715 / 322

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.


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

HG-4-SK Series

Item No.

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

This Space for Architect/Engineer Approval

Job Name _____ Date _____

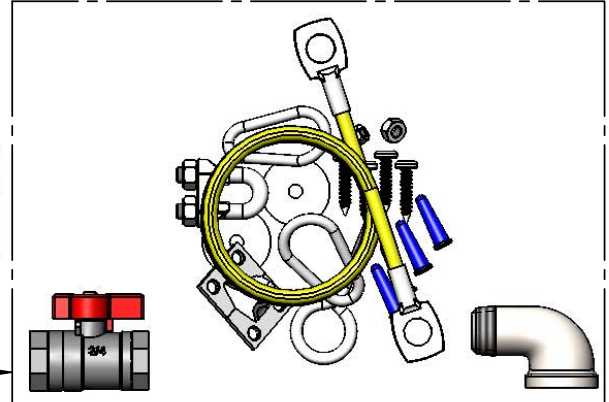
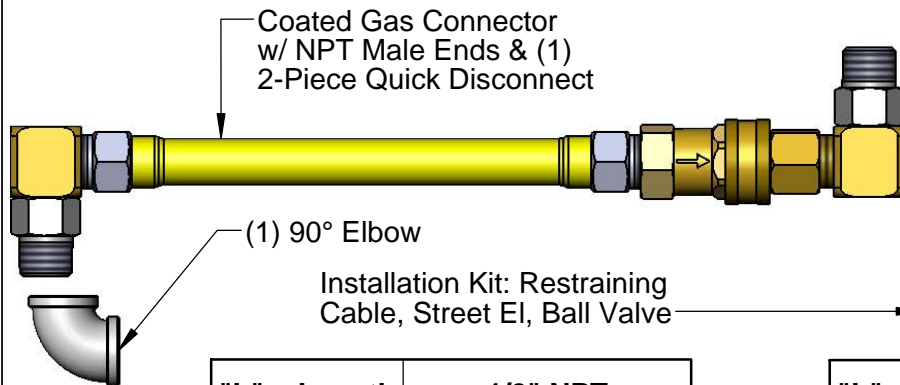
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

SAFE·T·LINK



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

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

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

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

HG-4-SK Series Product Configurator: HG - 4 - SK

Ex: HG - 4 - SK

Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
(1) 90° Elbow, (2) Swivel Links, (1) Installation Kit

Product Specifications:

Safe-T-Link Gas Appliance Connector: Coated Hose w/ NPT Male Ends,
Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit

Product Compliance:

ANSI Z21.69 / CSA 6.16
NSF 2
NFPA 54

Engineering Specification

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 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
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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
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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
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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®

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- 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



ALUMINUM
CAN RACKS 
Full and Half Size



CR10-162



CR10-162M

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

ALUMINUM TOP



POLY TOP



STAINLESS STEEL TOP

**FEATURES:**

Heavy duty welded construction.

Metal bullet feet on CR10-162 only.

4" Plate Casters with two Brakes. Standard on all Can Racks EXCEPT CR10-162 (See CR10-162M).

CONSTRUCTION:

Fully welded 1 1/4" square tubing ladder assembly.

MATERIAL:

Extruded aluminum angles.

Aluminum top .09 thickness.

MODEL #	Description	Can Capacity	
		#10	#5
CR10-162	Full Can Rack	162	216
CR10-162M	Full Can Rack with Casters	162	216
CR10-72	Aluminum Top	72	96
CR10-54	Aluminum Top	54	72
CRPL10-72	Poly Top	72	96
CRPL10-54	Poly Top	54	72
CRSS10-72	S/S Top	72	96
CRSS10-54	S/S Top	54	72



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

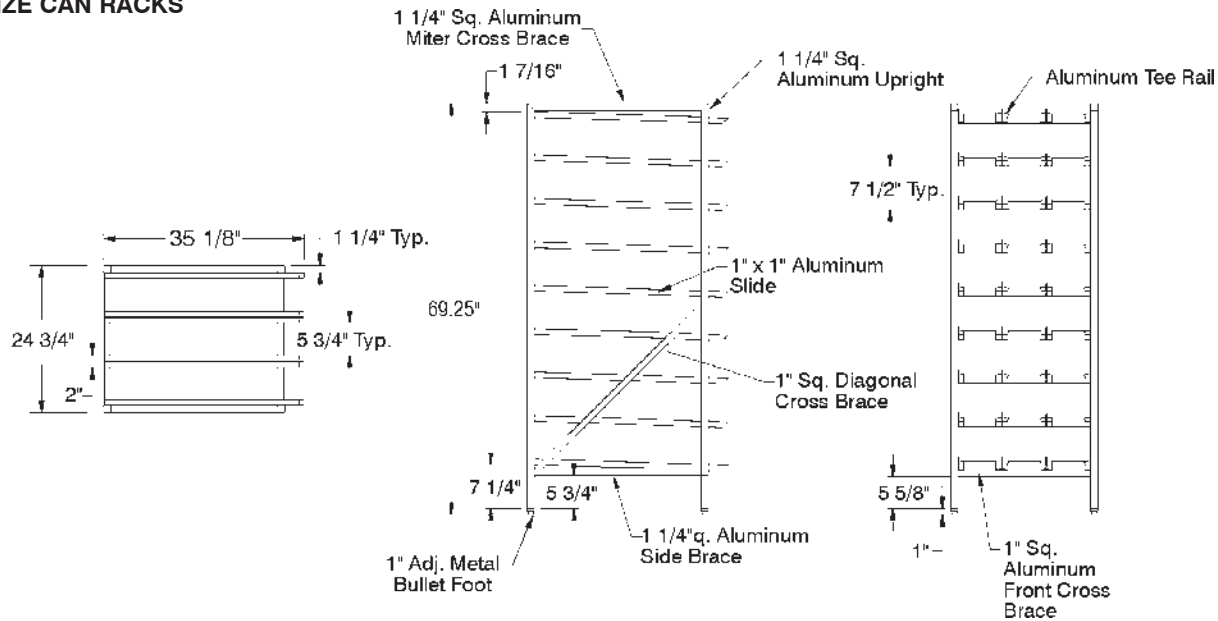
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

TOL ± .500"

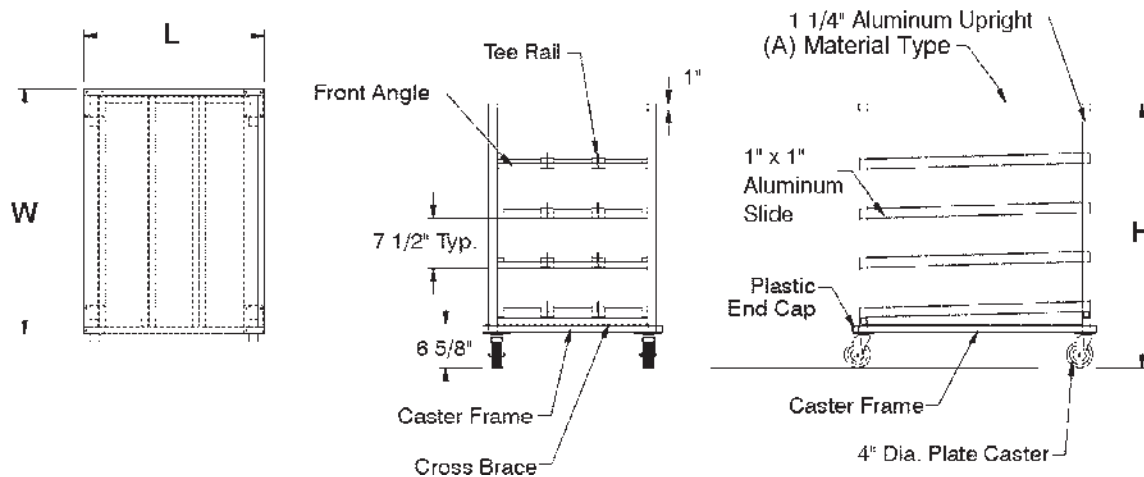
ALL DIMENSIONS ARE TYPICAL

FULL SIZE CAN RACKS



MODEL #	Description	Can Capacity #10	Can Capacity #5	Overall Size L x W x H	Approx. Weight
CR10-162	Full Can Rack	162	216	24 3/4" x 35 1/8" x 69 3/4"	65 lbs.
CR10-162M	Full Can Rack	162	216	24 3/4" x 35 1/8" x 69 3/4"	76 lbs.

HALF SIZE CAN RACKS



MODEL #	Rack Top Material (A)	Can Capacity #10	Can Capacity #5	Overall Size L x W x H	Approx. Weight
CR10-72	Aluminum Top	72	96	24 3/4" x 35 1/8" x 40 1/8"	59 lbs.
CR10-54	Aluminum Top	54	72	24 3/4" x 35 1/8" x 32 5/8"	54 lbs.
CRPL10-72	Poly Top	72	96	24 3/4" x 35 1/8" x 40 1/8"	79 lbs.
CRPL10-54	Poly Top	54	72	24 3/4" x 35 1/8" x 32 5/8"	74 lbs.
CRSS10-72	S/S Top	72	96	24 3/4" x 35 1/8" x 40 1/8"	63 lbs.
CRSS10-54	S/S Top	54	72	24 3/4" x 35 1/8" x 32 5/8"	55 lbs.





STAINLESS STEEL UTILITY CARTS



150 lb. Capacity

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

Knock Down Unit

4" Swivel Casters

Sound dampening pads affixed to shelving bottom

Adjustable shelves furnished with 1 1/4" x 1" square edge with 1/2" return on four sides

CONSTRUCTION:

Unit assembles using tapered split sleeves

Set of four 4" swivel casters includes two casters with brakes and 4 donut bumpers

MATERIAL:

SHELVES: Heavy Gauge Stainless Steel

TUBING: Chrome Posts

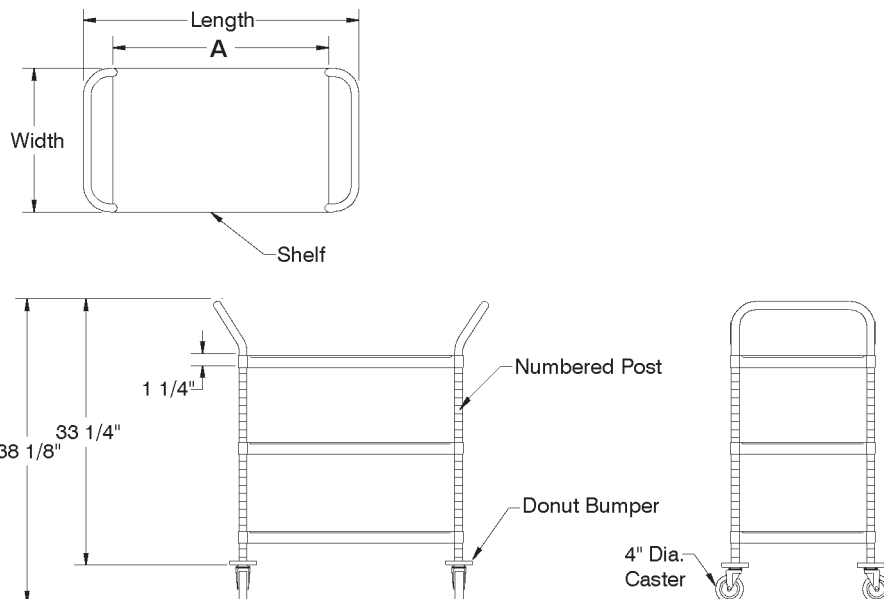
Model #	A	Length	Width	Wt.
UC-3-1827	27"	34 1/2"	18"	27 lbs.
UC-3-2433	33"	40 1/2"	24"	35 lbs.

DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

UC-3 Series



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

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ALUMINUM DUNNAGE RACKS

STATIONARY DUNNAGE RACKS



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

12" HEIGHT

MODEL #	Width "W"	Length "L"	No. of Legs	Height "H"	Clearance "C"	Wt.
DUN-2036	20"	36"	4	12"	10 1/4"	10 lbs.
DUN-2048	20"	48"	4	12"	10 1/4"	12 lbs.
DUN-2060	20"	60"	6	12"	10 1/4"	16 lbs.
DUN-2436	24"	36"	4	12"	10 1/4"	11 lbs.
DUN-2448	24"	48"	4	12"	10 1/4"	13 lbs.
DUN-2460	24"	60"	6	12"	10 1/4"	17 lbs.

8" HEIGHT

MODEL #	Width "W"	Length "L"	No. of Legs	Height "H"	Clearance "C"	Wt.
DUN-2036-8	20"	36"	4	8"	6 1/4"	10 lbs.
DUN-2048-8	20"	48"	4	8"	6 1/4"	11 lbs.
DUN-2060-8	20"	60"	6	8"	6 1/4"	12 lbs.
DUN-2436-8	24"	36"	4	8"	6 1/4"	9 lbs.
DUN-2448-8	24"	48"	4	8"	6 1/4"	12 lbs.
DUN-2460-8	24"	60"	6	8"	6 1/4"	13 lbs.

FEATURES:

Heavy duty welded construction.

1-3/4" square tubing.

1500 lb. Load Capacity (Evenly distributed load).

CONSTRUCTION:

Fully welded 1-3/4" square aluminum tube assembly.

Legs are 1-3/4" square tubing with Plastic Feet.

MATERIAL:

6063-T52 extruded aluminum tube.

MOBILE DUNNAGE RACKS

FEATURES:

Heavy duty welded construction.

1-3/4" square tubing.

6" Heavy Duty Casters.

Includes Handle.

2000 lb. Rolling Load Capacity (Evenly distributed load).

CONSTRUCTION:

Fully welded 1-3/4" square aluminum tube assembly.

6" diameter casters bolted to Base of Mobile Dunnage Rack.

Handle secures to rack with Locking Set Screws.

MATERIAL:

6063-T52 extruded aluminum tube.



MODEL #	Width	Length	Wt.
DUN-2036C	20"	36"	35 lbs.
DUN-2048C	20"	48"	40 lbs.
DUN-2060C	20"	60"	45 lbs.

Replacement	Model #	Wt.	Qty
Mobile Dunnage Rack Handle	DUNH-1	7 lbs.	



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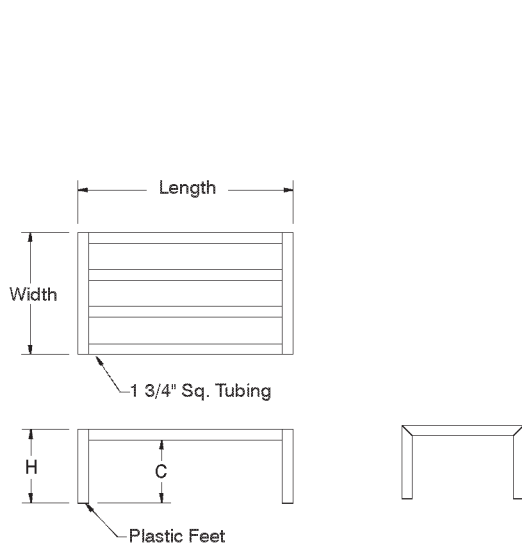
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

TOL $\pm .500''$

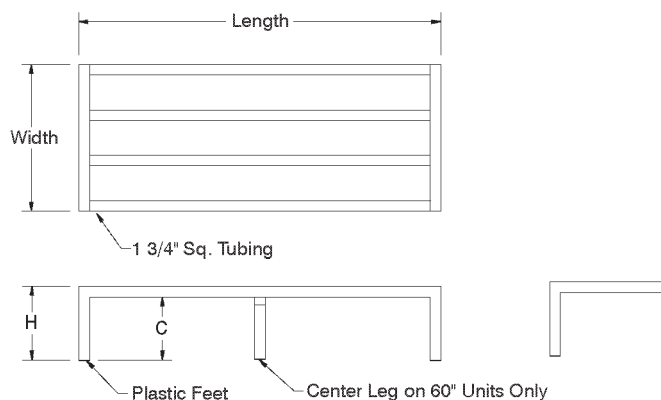
ALL DIMENSIONS ARE TYPICAL

STATIONARY DUNNAGE RACKS

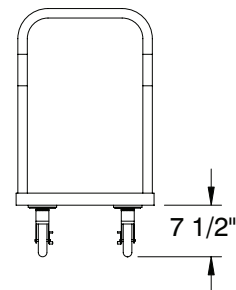
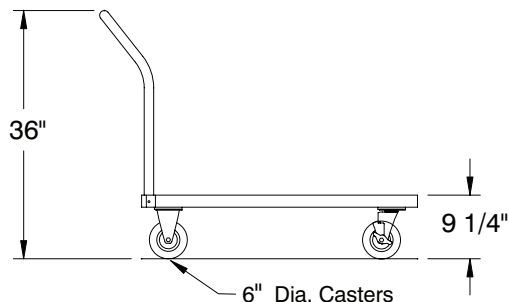
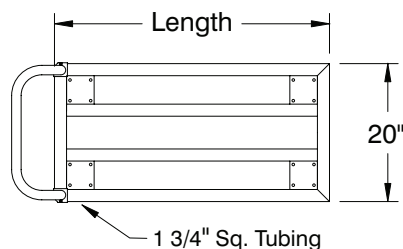


WIDTH = 20" or 24"

60" LENGTH RACKS HAVE 6 LEGS



MOBILE DUNNAGE RACKS



LENGTH = 36", 48" or 60"



ANGLED DRYING RACK

A New Dimension in Safe Drying



Camshelving® Premium Series



Camshelving Elements Series

New!

- Promotes fast and sanitary drying, while maximizing space.
- Non-corrosive, break-resistant and easy to assemble.
- More cost-efficient than metal alternatives.

CAMBRO
TRUSTED FOR GENERATIONS™www.cambro.com

One Solution for Many Drying Needs

The Angled Drying Rack eliminates the concerns associated with metal alternatives including replacement cost caused by deterioration. This complete, non-corrosive drying rack provides foodservice operators with a versatile, cost-effective and space-efficient solution for sanitary drying, storage and ease of mobility. Available in mobile Camshelving® Premium Series and Camshelving Elements Series.

- Light-weight, break-resistant and easy to assemble.
- Securely holds a variety of pans, pots and kitchen wares.
- Mobile unit allows for easy floor clean-up and mobility.
- Removable 8-slot Drying Cradles are made of high impact ABS material.
- Lifetime warranty against rust and corrosion on posts and traverses.

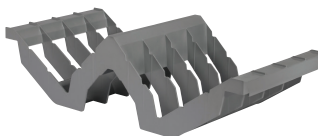
Reference Guide for Food Pan Drying

GN SIZE	QTY/RACK
1/1	16
1/2	32
1/3	48
1/4	64

Quantity will vary based on size combination and placement.



Camshelving
Premium Series



The 8-Slot Drying Cradles are available separately to convert existing units to Angled Drying Racks*.

CODE	DESCRIPTION	PRODUCT DIMENSIONS D x L x H	CASTERS	CASE LBS. (CUBE) CASE KG. (CUBE M³)	CASE PACK
Camshelving Premium Series CPMU244875PDPKG**	Angled Drying Rack	24" x 48" x 75" (610 x 1220 x 1910 mm)	4 Premium Casters (2 Swivel with Total Locking Brake, 2 Swivel with No Brake)	118.35 (25.2) 53,8 (0,71)	1
Camshelving Elements Series EMU244878PDPKG**	Angled Drying Rack	24" x 48" x 78" (610 x 1220 x 1980 mm)	4 Premium Casters (2 Swivel with Total Locking Brake, 2 Swivel with No Brake)	92.55 (24.26) 42,1 (0,68)	1
Drying Cradle CSDR8	8-Slot Drying Cradle	23 ³ / ₁₆ " x 10 ³ / ₈ " x 6 ⁵ / ₁₆ " (592 x 263 x 160 mm)	—	2.20 (1.07) 1,00 (0,03)	1
Drying Cradle CSDR84	8-Slot Drying Cradle - 4 Pack	23 ³ / ₁₆ " x 10 ³ / ₈ " x 6 ⁵ / ₁₆ " (592 x 263 x 160 mm)	—	10.30 (2.32) 4,68 (0,06)	4

Camshelving Premium Series Color: Speckled Gray (480). **Camshelving Elements Series Color:** Brushed Graphite (580). **8-Slot Drying Cradle Color:** Soft Gray (151).
Drying Cradle is Patent Pending.

*Individual Drying Cradles fit on Camshelving Premium, Elements and Basics Series 24" (610 mm) deep shelves only, mobile or stationary.

**Each Package Includes:

Camshelving Premium Series

1 box of 2 each pre-assembled post sets, 8 traverses and 4 premium casters.

4 boxes of 4 each Drying Cradles.

Camshelving Elements Series

1 box of 2 each pre-assembled post sets, 8 mobile traverses and 4 premium casters, 1 bag of 32 mobile dovetails (16A, 16B).

4 boxes of 4 each Drying Cradles.



COMPONENT

CAMBRO
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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003

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D041540



ALUMINUM
PAN RACKS
Knock Down



Front Load



PR20-3K Shown

Side Load



PR30-2K Shown

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

FEATURES:

Six cylindrical support bars provide strength and durability.

Plastic endcaps, 1 1/2" ribbed angles, heavy duty 5" stem bolted swivel casters.

Front load pan rack holds 18" x 26" pans or 18" x 13" pans.
Side load pan rack holds 18" x 26" pans.

500 lb. capacity.

Units shipped K.D.

CONSTRUCTION:

Fully welded 1" square tubing ladder assembly.

Angles are 1" x 1 1/2" x 20" on front load pan rack and 1" x 1 1/2" x 17 3/4" on side load pan rack.

MATERIAL:

6063-T52 extruded aluminum angles, upright tubing, and support pieces.

Model #	Description	Pan Capacity	Shelf Spacing (A)	Overall Size L x W x H	Approx. Weight
PR10-3K	Front Load	10 Full Size or 20 Half Size	3"	20 1/4" x 26" x 38 1/4"	14 lbs.
PR12-5K	Front Load	12 Full Size or 24 Half Size	5"	20 1/4" x 26" x 69 1/4"	24 lbs.
PR18-3K	Front Load	18 Full Size or 36 Half Size	3"	20 1/4" x 26" x 63 1/4"	31 lbs.
PR20-3K	Front Load	20 Full Size or 40 Half Size	3"	20 1/4" x 26" x 69 1/4"	33 lbs.
PR30-2K	Front Load	30 Full Size or 60 Half Size	2"	20 1/4" x 26" x 69 1/4"	39 lbs.
PR18-3KS	Side Load	18 Full Size	3"	26 1/4" x 18" x 63 1/4"	31 lbs.
PR20-3KS	Side Load	20 Full Size	3"	26 1/4" x 18" x 69 1/4"	27 lbs.



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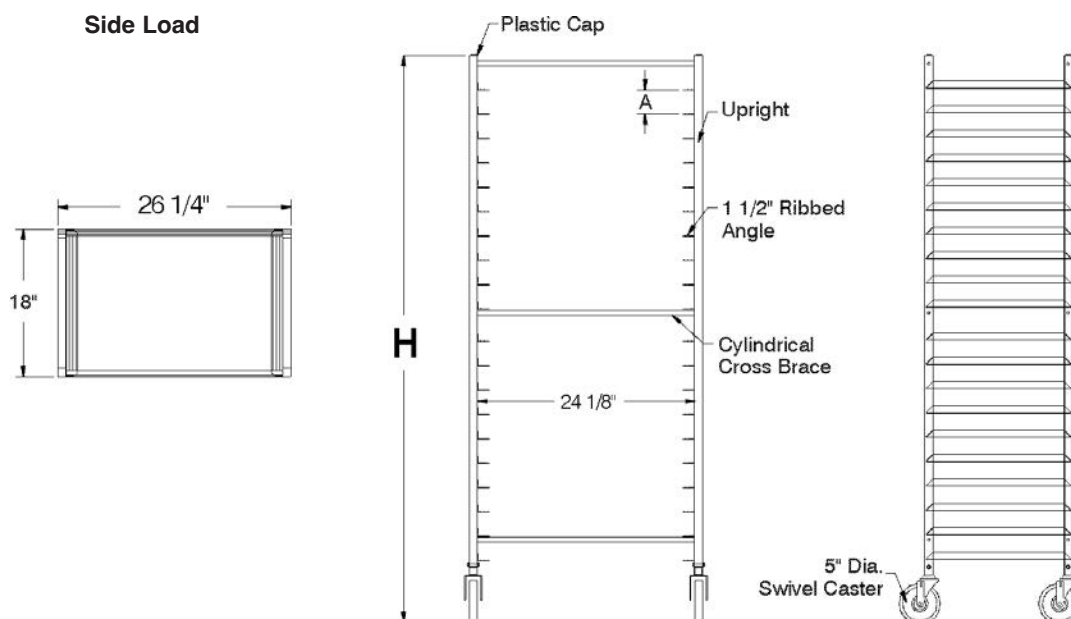
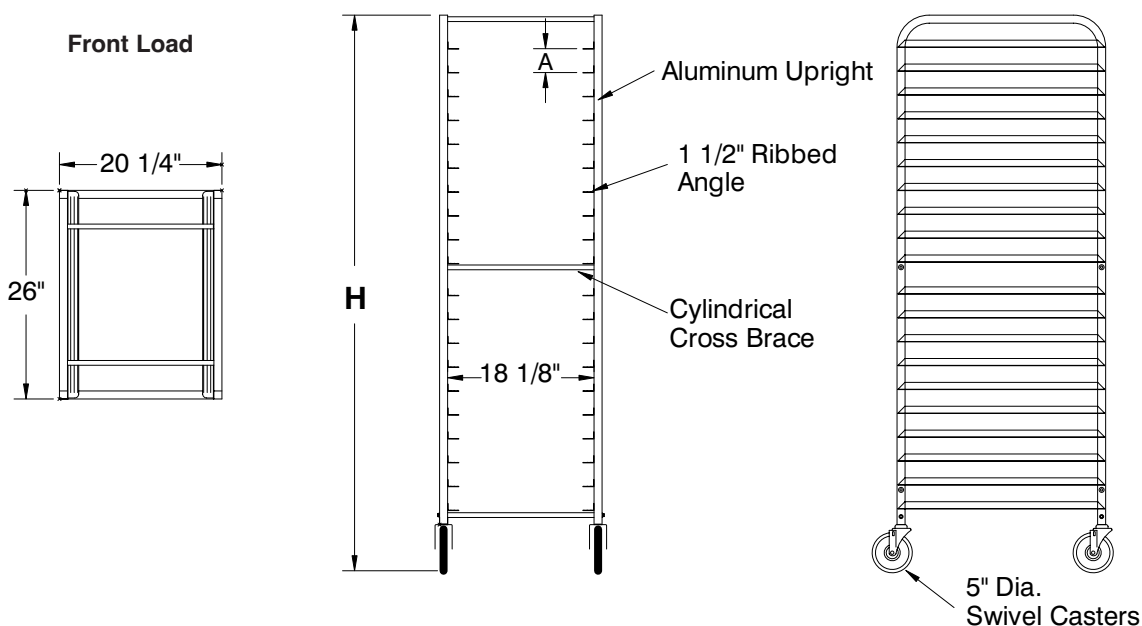
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DIMENSIONS and SPECIFICATIONS

TOL \pm .500"

ALL DIMENSIONS ARE TYPICAL



CADDY Food Service Systems

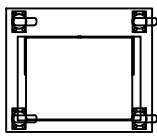
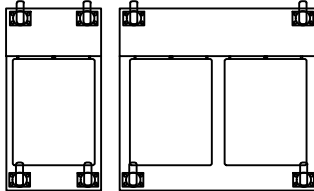
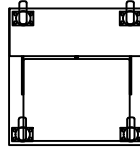
page 1 of 1

Self-Leveling Dispensers for**Trays****Cabinet or Cantilever Style**

ITEM NO:

PROJECT:

LOCATION:

TOP VIEW**TOP VIEW****TOP VIEW****Capacity: 75 trays***

(Actual capacities vary with shape of tray to be dispensed.)

* CM-1814-2C capacity: 150 trays



CM-1418



CM-1814-2C



CM-1418-C

Dimensions

Model	Length	Width	Height	Trays
CM-1418	25 $\frac{3}{8}$ "	21 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "	14" x 18"
CM-1622	27"	23 $\frac{1}{2}$ "	34 $\frac{1}{4}$ "	16" x 22"
CM-1814-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"
CM-2015-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	15" x 20"
CM-2216-C	16 $\frac{1}{2}$ "	31 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	16" x 22"
CM-1418-C	23 $\frac{1}{2}$ "	23 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"
CM-1520-C	23 $\frac{1}{2}$ "	23 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	15" x 20"
CM-1622-C	23 $\frac{1}{2}$ "	24 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	16" x 22"
CM-1814-2C	34 $\frac{1}{4}$ "	24 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	14" x 18"

General Specifications

Caddy Magic self-leveling dispenser to be Caddy Corporation model CM-_____.

Self-leveling mechanism to be cantilevered suspension type. Removable panel to be provided to permit easy calibration without the use of tools, for full load factors from 20 to 182 pounds and without prior identification of wares, irrespective of weight, height, or brand. Mechanism to be free of cables, chains, pulleys, sprockets, gears, levers, crank handles or components requiring periodic maintenance and lubrication.

Removable load platform to be 18 gauge stainless steel and secured to 16 gauge stainless steel angle support frame and a pair of cantilevered suspension arms. Suspension arms to be of rust-resistant $\frac{1}{4}$ " steel and to be securely guided by ball bearing rollers. Total stacking height to edge of top frame to be not less than 22".

Cabinet models specifications:

Unit to have 16 gauge stainless steel top with 2" turned down channel edge on 4 sides and welded finished corners. Exterior of cabinet to be stainless steel. Cabinet corners to be reinforced with 16 gauge stainless steel channels and to have full height extruded plastic vertical bumpers.

Bottom of cabinet to be 12 gauge stainless steel, rust resistant metal and to have 2-1/2" diameter center clean-out hole with a removable plug. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Cantilever models specifications:

The lower rack storage platform to be formed of 16 gauge stainless steel, channeled down on all four sides with two stainless steel reinforce members underneath. Unit to be mounted on four 4" diameter swivel type casters with polyurethane tires.

Unit to be provided with the following accessories:

Accessories

- ☐ **ACC-63** - 5" diameter swivel casters with polyurethane tires in lieu of 4" diameter swivel casters. (Add 1-1/8" to height)
- ☐ **ACC-41** - Caster brakes on two diagonal casters.
- ☐ **ACC-50** - Perimeter bumpers with replaceable corner bumpers. (Add 1-1/4" to length and width)
- ☐ **ACC-51** - Guides for automatic tray stacking.
- ☐ **ACC-52** - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

**CADDY CORPORATION**

509 Sharptown Road P.O. Box 345
 Bridgeport, NJ 08014-0345
 Tel: 856-467-4222 Fax: 856-467-5511
 internet: www.caddycorp.com

All specifications subject to change without notice

03/18



Item # _____

We put space to work.

Job _____

MetroMax® 4 Polymer Shelving Starter and Add-on Units.

All-polymer corrosion proof shelving with removable shelf mat sections. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Starter and Add-on units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily—shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

- **Starter units:** include open grid mat shelves and posts under one easy to order model number.
- **Add-on units:** include (2) posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and a corner "S" Hook kit.
- **Rust & Corrosion Proof :** All-polymer construction withstands moisture, chemicals, and harsh environments.
- **Lifetime:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Proven Stability:** Proven Metro corner design and rigid four-sided shelf frame deliver sturdy runs of shelving.
- **Easy-to-Clean:** 6" (152mm) wide shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Open Grid mats:** promote air flow and light penetration.
Solid shelves are ordered separately.
- **NSF Listed:** for all environments.
- **Optional Accessories:** are on spec sheet 9.25.



Five Tier Starter Unit



Starter Unit

Add-on Unit

Capacity per Shelf:

End-to-End Configuration

Up to 48" (1219mm) length: 800 lbs. (363kg)

54" (1372mm) or longer: 600 lbs. (272kg)



Starter Unit

Add-on Unit

Capacity per Shelf:

Corner (Right Angle) Configuration

Up to 48" (1220mm) length: 500 lbs. (227kg)

54" (1372mm) or longer: 400 lbs. (181kg)



Supports good
HACCP
processes

All Metro Catalog Sheets are available on our website: www.metro.com



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

L02-204 Printed in U.S.A. 6/22

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

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MetroMax® 4 Polymer Shelving Starter and Add-on Units

9.12

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

Material Specifications:

- **Shelf Mats:** Polypropylene. Mats contain Microban® antimicrobial product protection.
- **Longitudinal Beams:** Pultrusions — continuous glass fibers and thermoset resin composite.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **Post Cap:** High-density polyethylene.
- **Continuous Temperature Exposure Range (with shelves under load):** -20/120° F (-29/49° C).
For cleaning the maximum intermittent temperature exposure is 212° F (100° C).

Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units.

Four tier units include (8) standard "S" Hooks.

Five tier units include (10) standard "S" Hooks.

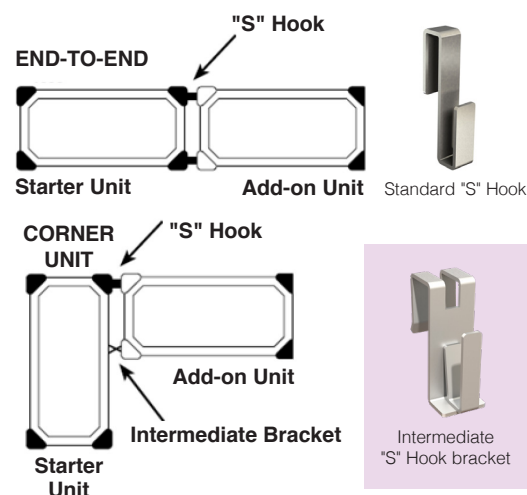
Corner (Right Angle) Configurations: select one add-on unit and a corner unit S-hook Kit.

Four-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR4.** includes 4 brackets.

Five-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR5.** includes 5 brackets.

Note: Shelf capacity

NOTE: "S" Hooks pictured are compatible with MetroMax 4 only.



To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

5-tier: uses 74^{3/16}" (1884) tall posts.

Five open grid shelves

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	5X317G4	40.4	18.3	5AX317G4	38.0	17.2
18x30	457x760	5X327G4	45.9	20.8	5AX327G4	43.5	19.7
18x36	457x914	5X337G4	53.0	24.1	5AX337G4	50.6	23.0
18x42	457x1060	5X347G4	56.7	25.7	5AX347G4	54.3	24.6
18x48	457x1219	5X357G4	62.7	28.4	5AX357G4	60.3	27.4
18x60	457x1524	5X367G4	73.0	33.1	5AX367G4	70.6	32.0
21x24	530x610	5X417G4	43.3	19.6	5AX417G4	40.9	18.5
21x30	530x760	5X427G4	49.4	22.4	5AX427G4	47.0	21.3
21x36	530x914	5X437G4	56.9	25.8	5AX437G4	54.5	24.7
21x42	530x1060	5X447G4	61.4	27.9	5AX447G4	59.0	26.8
21x48	530x1219	5X457G4	68.2	30.9	5AX457G4	65.8	29.8
21x60	530x1524	5X467G4	79.7	36.1	5AX467G4	77.3	35.0
24x24	610x610	5X517G4	45.3	20.5	5AX517G4	42.9	19.5
24x30	610x760	5X527G4	52.8	23.9	5AX527G4	50.4	22.9
24x36	610x914	5X537G4	61.3	27.8	5AX537G4	58.9	26.7
24x42	610x1060	5X547G4	67.8	30.8	5AX547G4	65.4	29.7
24x48	610x1219	5X557G4	74.3	33.7	5AX557G4	71.9	32.6
24x60	610x1524	5X567G4	86.3	39.1	5AX567G4	83.9	38.1

Four open grid, one solid shelf

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg
18x24		5X317H4	40.6	18.4
18x30				
18x36		5X337H4	53.4	24.2
18x42				
18x48		5X357H4	63.2	28.7
18x60		5X367H4	73.7	33.4
21x24				
21x30				
21x36				
21x42				
21x48				
21x60				
24x24		5X517H4	45.8	20.8
24x30				
24x36		5X537H4	61.8	28.0
24x42				
24x48		5X557H4	75.1	34.1
24x60		5X567H4	87.8	39.8

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.



5X557H4



Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

4-tier: with 62³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	X316G4	32.5	14.7	AX316G4	30.5	13.8
18x30	457x760	X326G4	36.9	16.7	AX326G4	34.9	15.8
18x36	457x914	X336G4	42.6	19.3	AX336G4	40.6	18.4
18x42	457x1060	X346G4	45.5	20.7	AX346G4	43.5	19.8
18x48	457x1219	X356G4	50.3	22.8	AX356G4	48.3	21.9
18x60	457x1524	X366G4	58.6	26.6	AX366G4	56.6	25.7
21x24	530x610	X416G4	34.8	15.8	AX416G4	32.8	14.9
21x30	530x760	X426G4	39.7	18.0	AX426G4	37.7	17.1
21x36	530x914	X436G4	45.7	20.7	AX436G4	43.7	19.8
21x42	530x1060	X446G4	49.3	22.4	AX446G4	47.3	21.5
21x48	530x1219	X456G4	54.7	24.8	AX456G4	52.7	23.9
21x60	530x1524	X466G4	63.9	29.0	AX466G4	61.9	28.1
24x24	610x610	X516G4	36.4	16.5	AX516G4	34.4	15.6
24x30	610x760	X526G4	42.4	19.2	AX526G4	40.4	18.3
24x36	610x914	X536G4	49.2	22.3	AX536G4	47.2	21.4
24x42	610x1060	X546G4	54.4	24.7	AX546G4	52.4	23.8
24x48	610x1219	X556G4	59.6	27.0	AX556G4	57.6	26.1
24x60	610x1524	X566G4	69.2	31.4	AX566G4	67.2	30.5

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.



X336G4



AX336G4

Add-on units include 8 standard "S" hooks.



x8

4-tier: with 74³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	MF-182474G-S-4	34.0	15.4	MF-182474G-A-4	31.2	14.2
18x30	457x760	MF-183074G-S-4	38.4	17.4	MF-183074G-A-4	35.6	16.1
18x36	457x914	MF-183674G-S-4	44.0	20.0	MF-183674G-A-4	41.2	18.7
18x42	457x1060	MF-184274G-S-4	47.2	21.4	MF-184274G-A-4	44.4	20.1
18x48	457x1219	MF-184874G-S-4	52.0	23.6	MF-184874G-A-4	49.2	22.3
18x54	457x1372	MF-185474G-S-4	55.6	25.2	MF-185474G-A-4	52.8	23.9
18x60	457x1524	MF-186074G-S-4	60.0	27.2	MF-186074G-A-4	57.2	25.9
21x24	530x610	MF-212474G-S-4	36.4	16.5	MF-212474G-A-4	33.6	15.2
21x30	530x760	MF-213074G-S-4	41.2	18.7	MF-213074G-A-4	38.4	17.4
21x36	530x914	MF-213674G-S-4	47.2	21.4	MF-213674G-A-4	44.4	20.1
21x42	530x1060	MF-214274G-S-4	50.8	23.0	MF-214274G-A-4	48.0	21.8
21x48	530x1219	MF-214874G-S-4	56.4	25.6	MF-214874G-A-4	53.6	24.3
21x54	530x1372	MF-215474G-S-4	60.4	27.4	MF-215474G-A-4	57.6	26.1
21x60	530x1524	MF-216074G-S-4	65.6	29.8	MF-216074G-A-4	62.8	28.5
24x24	610x610	MF-242474G-S-4	38.0	17.2	MF-242474G-A-4	35.2	16.0
24x30	610x760	MF-243074G-S-4	44.0	20.0	MF-243074G-A-4	41.2	18.7
24x36	610x914	MF-243674G-S-4	50.8	23.0	MF-243674G-A-4	48.0	21.8
24x42	610x1060	MF-244274G-S-4	56.0	25.4	MF-244274G-A-4	53.2	24.1
24x48	610x1219	MF-244874G-S-4	61.2	27.8	MF-244874G-A-4	58.4	26.5
24x54	610x1372	MF-245474G-S-4	66.0	29.9	MF-245474G-A-4	63.2	28.7
24x60	610x1524	MF-246074G-S-4	70.8	32.1	MF-246074G-A-4	68.0	30.8

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

All Metro Catalog Sheets are available on our website www.metro.com.



MF-244874G-S-4



MF-244874G-A-4

Add-on units include 8 standard "S" hooks.



x8

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The Spirit of Excellence





Item # _____

We put space to work.

Job _____

MetroMax® 4 Polymer Shelving Starter and Add-on Units.

All-polymer corrosion proof shelving with removable shelf mat sections. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Starter and Add-on units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily—shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

- **Starter units:** include open grid mat shelves and posts under one easy to order model number.
- **Add-on units:** include (2) posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and a corner "S" Hook kit.
- **Rust & Corrosion Proof :** All-polymer construction withstands moisture, chemicals, and harsh environments.
- **Lifetime:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Proven Stability:** Proven Metro corner design and rigid four-sided shelf frame deliver sturdy runs of shelving.
- **Easy-to-Clean:** 6" (152mm) wide shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Open Grid mats:** promote air flow and light penetration.
Solid shelves are ordered separately.
- **NSF Listed:** for all environments.
- **Optional Accessories:** are on spec sheet 9.25.



Five Tier Starter Unit



Starter Unit

Add-on Unit

Capacity per Shelf:

End-to-End Configuration

Up to 48" (1219mm) length: 800 lbs. (363kg)

54" (1372mm) or longer: 600 lbs. (272kg)



Starter Unit

Add-on Unit

Capacity per Shelf:

Corner (Right Angle) Configuration

Up to 48" (1220mm) length: 500 lbs. (227kg)

54" (1372mm) or longer: 400 lbs. (181kg)



Supports good
HACCP
processes

All Metro Catalog Sheets are available on our website: www.metro.com



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MetroMax® 4 Polymer Shelving Starter and Add-on Units

9.12

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

Material Specifications:

- **Shelf Mats:** Polypropylene. Mats contain Microban® antimicrobial product protection.
- **Longitudinal Beams:** Pultrusions — continuous glass fibers and thermoset resin composite.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **Post Cap:** High-density polyethylene.
- **Continuous Temperature Exposure Range (with shelves under load):** -20/120° F (-29/49° C).
For cleaning the maximum intermittent temperature exposure is 212° F (100° C).

Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units.

Four tier units include (8) standard "S" Hooks.

Five tier units include (10) standard "S" Hooks.

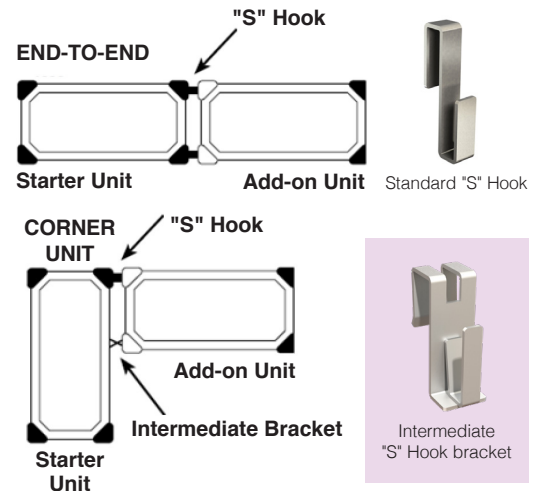
Corner (Right Angle) Configurations: select one add-on unit and a corner unit S-hook Kit.

Four-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR4.** includes 4 brackets.

Five-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR5.** includes 5 brackets.

Note: Shelf capacity

NOTE: "S" Hooks pictured are compatible with MetroMax 4 only.



To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

5-tier: uses 74^{3/16}" (1884) tall posts.

Five open grid shelves

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	5X317G4	40.4	18.3	5AX317G4	38.0	17.2
18x30	457x760	5X327G4	45.9	20.8	5AX327G4	43.5	19.7
18x36	457x914	5X337G4	53.0	24.1	5AX337G4	50.6	23.0
18x42	457x1060	5X347G4	56.7	25.7	5AX347G4	54.3	24.6
18x48	457x1219	5X357G4	62.7	28.4	5AX357G4	60.3	27.4
18x60	457x1524	5X367G4	73.0	33.1	5AX367G4	70.6	32.0
21x24	530x610	5X417G4	43.3	19.6	5AX417G4	40.9	18.5
21x30	530x760	5X427G4	49.4	22.4	5AX427G4	47.0	21.3
21x36	530x914	5X437G4	56.9	25.8	5AX437G4	54.5	24.7
21x42	530x1060	5X447G4	61.4	27.9	5AX447G4	59.0	26.8
21x48	530x1219	5X457G4	68.2	30.9	5AX457G4	65.8	29.8
21x60	530x1524	5X467G4	79.7	36.1	5AX467G4	77.3	35.0
24x24	610x610	5X517G4	45.3	20.5	5AX517G4	42.9	19.5
24x30	610x760	5X527G4	52.8	23.9	5AX527G4	50.4	22.9
24x36	610x914	5X537G4	61.3	27.8	5AX537G4	58.9	26.7
24x42	610x1060	5X547G4	67.8	30.8	5AX547G4	65.4	29.7
24x48	610x1219	5X557G4	74.3	33.7	5AX557G4	71.9	32.6
24x60	610x1524	5X567G4	86.3	39.1	5AX567G4	83.9	38.1

Four open grid, one solid shelf

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg
18x24		5X317H4	40.6	18.4
18x30				
18x36		5X337H4	53.4	24.2
18x42				
18x48		5X357H4	63.2	28.7
18x60		5X367H4	73.7	33.4
21x24				
21x30				
21x36				
21x42				
21x48				
21x60				
24x24		5X517H4	45.8	20.8
24x30				
24x36		5X537H4	61.8	28.0
24x42				
24x48		5X557H4	75.1	34.1
24x60		5X567H4	87.8	39.8



5X557H4

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

4-tier: with 62³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	X316G4	32.5	14.7	AX316G4	30.5	13.8
18x30	457x760	X326G4	36.9	16.7	AX326G4	34.9	15.8
18x36	457x914	X336G4	42.6	19.3	AX336G4	40.6	18.4
18x42	457x1060	X346G4	45.5	20.7	AX346G4	43.5	19.8
18x48	457x1219	X356G4	50.3	22.8	AX356G4	48.3	21.9
18x60	457x1524	X366G4	58.6	26.6	AX366G4	56.6	25.7
21x24	530x610	X416G4	34.8	15.8	AX416G4	32.8	14.9
21x30	530x760	X426G4	39.7	18.0	AX426G4	37.7	17.1
21x36	530x914	X436G4	45.7	20.7	AX436G4	43.7	19.8
21x42	530x1060	X446G4	49.3	22.4	AX446G4	47.3	21.5
21x48	530x1219	X456G4	54.7	24.8	AX456G4	52.7	23.9
21x60	530x1524	X466G4	63.9	29.0	AX466G4	61.9	28.1
24x24	610x610	X516G4	36.4	16.5	AX516G4	34.4	15.6
24x30	610x760	X526G4	42.4	19.2	AX526G4	40.4	18.3
24x36	610x914	X536G4	49.2	22.3	AX536G4	47.2	21.4
24x42	610x1060	X546G4	54.4	24.7	AX546G4	52.4	23.8
24x48	610x1219	X556G4	59.6	27.0	AX556G4	57.6	26.1
24x60	610x1524	X566G4	69.2	31.4	AX566G4	67.2	30.5

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

4-tier: with 74³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	MF-182474G-S-4	34.0	15.4	MF-182474G-A-4	31.2	14.2
18x30	457x760	MF-183074G-S-4	38.4	17.4	MF-183074G-A-4	35.6	16.1
18x36	457x914	MF-183674G-S-4	44.0	20.0	MF-183674G-A-4	41.2	18.7
18x42	457x1060	MF-184274G-S-4	47.2	21.4	MF-184274G-A-4	44.4	20.1
18x48	457x1219	MF-184874G-S-4	52.0	23.6	MF-184874G-A-4	49.2	22.3
18x54	457x1372	MF-185474G-S-4	55.6	25.2	MF-185474G-A-4	52.8	23.9
18x60	457x1524	MF-186074G-S-4	60.0	27.2	MF-186074G-A-4	57.2	25.9
21x24	530x610	MF-212474G-S-4	36.4	16.5	MF-212474G-A-4	33.6	15.2
21x30	530x760	MF-213074G-S-4	41.2	18.7	MF-213074G-A-4	38.4	17.4
21x36	530x914	MF-213674G-S-4	47.2	21.4	MF-213674G-A-4	44.4	20.1
21x42	530x1060	MF-214274G-S-4	50.8	23.0	MF-214274G-A-4	48.0	21.8
21x48	530x1219	MF-214874G-S-4	56.4	25.6	MF-214874G-A-4	53.6	24.3
21x54	530x1372	MF-215474G-S-4	60.4	27.4	MF-215474G-A-4	57.6	26.1
21x60	530x1524	MF-216074G-S-4	65.6	29.8	MF-216074G-A-4	62.8	28.5
24x24	610x610	MF-242474G-S-4	38.0	17.2	MF-242474G-A-4	35.2	16.0
24x30	610x760	MF-243074G-S-4	44.0	20.0	MF-243074G-A-4	41.2	18.7
24x36	610x914	MF-243674G-S-4	50.8	23.0	MF-243674G-A-4	48.0	21.8
24x42	610x1060	MF-244274G-S-4	56.0	25.4	MF-244274G-A-4	53.2	24.1
24x48	610x1219	MF-244874G-S-4	61.2	27.8	MF-244874G-A-4	58.4	26.5
24x54	610x1372	MF-245474G-S-4	66.0	29.9	MF-245474G-A-4	63.2	28.7
24x60	610x1524	MF-246074G-S-4	70.8	32.1	MF-246074G-A-4	68.0	30.8

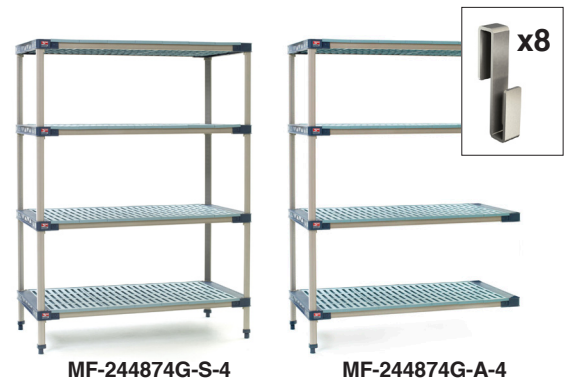
Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

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Add-on units include 8 standard "S" hooks.



Add-on units include 8 standard "S" hooks.



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Item # _____

We put space to work.

Job _____

MetroMax® i Polymer Shelving Starter and Add-on Units.

Polymer shelving with removable shelf mats. Shelves are constructed of advanced polymers with type 304 stainless steel corners. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust SS corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Each Starter and Add-on unit has a maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily — Shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments

- **Starter units:** include shelves and posts under one easy to order model number. "GX3" models include four or five open grid shelves. "HX3" models include grid shelves and one solid bottom shelf.
- **Add-on units:** include (2) posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and a corner bracket kit.
- **Rust & Corrosion Proof :** All-polymer and Type 304 Stainless construction withstands moisture, chemicals, and harsh environments.
- **Forever Guarantee:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Easiest-to-Clean:** Smooth surfaces easily wipe clean. Shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly:** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Robust Open Grid and Solid Mat Options:** Shelf mats are sturdy and safely support concentrated loads from instrumentation and equipment. Built-in ship's edge helps contain supplies in mobile applications. Open grid mats are sectioned and promote air circulation and light penetration. One-piece solid mats offer maximum spill retention and are ideal to protect items on the bottom shelf from dirt or backsplashes from cleaning floors. Note: 72" L (1829mm) solid shelf has two mat sections.
- **NSF Listed for all environments.**
- **Maximum Versatility:** complete line of accessories are found on spec sheet 9.25.



Five Tier Starter Unit



Starter Unit

Add-on Unit

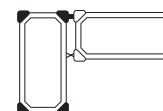
Maximum Strength: Proven corner connection and rigid four-sided frame with center truss assure stability and strength.

Four Post Unit & End-to-End Add-on Unit:

1000 lbs. (454kg) per shelf for lengths of 24" to 48" (610 to 1219mm)
750 lbs. (340kg) per shelf for lengths of 54" (1372mm) or longer
Stationary unit: 2000 lbs. (907kg) evenly distributed.

Corner Configuration "L" with an Add-on:

800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1219mm)
600 lbs. (272kg) per shelf for lengths of 54" (1372mm) or longer



Supports good
HACCP
processes

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MetroMax® i Polymer Shelving Starter and Add-on Units

9.10

Job _____

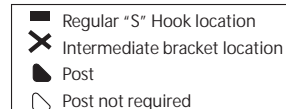


MetroMax® i Starter & Add-on Units

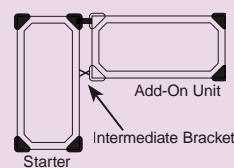
We put space to work.

Material Specifications:

- **Shelf Mats:** Polypropylene with built-in Microban antimicrobial product protection.
- **Longitudinal Beams:** Pultrusions — continuous glass fibers and thermoset resin composite.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Polymer Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **Post Cap and Center Beam Cap:** High-density polyethylene.
- **“S” Hook Tab Hole Plug:** Vinyl.
- **Collar and “S” Hook:** Type 304 Stainless Steel.
- **Bonding of Longitudinal Beams to End Beams:** High temperature polyamide adhesive and stainless steel screws.
- **Continuous Temperature** — MetroMax® i can be used continuously within a range of -20/120° F (-29/49° C) with intermittent exposure to 212° F (100° C) for cleaning.

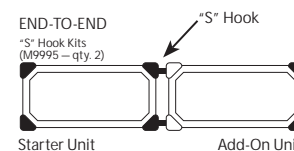


CORNER RIGHT ANGLE CONFIG.



Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units. Four tier units include (8) standard “S” Hooks and collar plugs. Five tier units include (10) standard “S” Hooks and collar plugs.



Corner (Right Angle) Configurations: select one add-on unit and a corner unit bracket kit.

4-Tier Unit with 63" posts						5-Tier Unit with 74" posts					
Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Cat. No. Add-On Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Add-On Unit
18x24	457x610	48.0	21.8	X316GX3	AX316GX3	60.0	27.2	5X317GX3	55.0	24.9	5AX317GX3
18x30	457x760	52.0	23.6	X326GX3	AX326GX3	65.0	29.5	5X327GX3	60.0	27.2	5AX327GX3
18x36	457x914	56.0	25.4	X336GX3	AX336GX3	70.0	31.8	5X337GX3	65.0	29.5	5AX337GX3
18x42	457x1060	64.0	29.0	X346GX3	AX346GX3	80.0	36.3	5X347GX3	75.0	34.0	5AX347GX3
18x48	457x1219	72.0	32.7	X356GX3	AX356GX3	90.0	40.8	5X357GX3	85.0	38.6	5AX357GX3
18x60	457x1524	88.0	39.9	X366GX3	AX366GX3	110.0	49.9	5X367GX3	105.0	47.6	5AX367GX3
18x72	457x1829	100.0	45.4	X376GX3	AX376GX3	125.0	56.7	5X377GX3	120.0	54.4	5AX377GX3
24x24	610x610	54.0	24.5	X516GX3	AX516GX3	65.0	29.5	5X517GX3	60.0	27.2	5AX517GX3
24x30	610x760	64.0	29.0	X526GX3	AX526GX3	80.0	36.3	5X527GX3	75.0	34.0	5AX527GX3
24x36	610x914	68.0	30.8	X536GX3	AX536GX3	85.0	38.6	5X537GX3	80.0	36.3	5AX537GX3
24x42	610x1060	76.0	34.5	X546GX3	AX546GX3	95.0	43.1	5X547GX3	90.0	40.8	5AX547GX3
24x48	610x1219	84.0	38.1	X556GX3	AX556GX3	105.0	47.6	5X557GX3	100.0	45.4	5AX557GX3
24x60	610x1524	92.0	41.7	X566GX3	AX566GX3	115.0	52.2	5X567GX3	110.0	49.9	5AX567GX3
24x72	610x1829	116.0	52.6	X576GX3	AX576GX3	145.0	65.8	5X577GX3	140.0	63.5	5AX577GX3

Actual Dimensions: Width: Add 1/4" (6mm) to nominal size. Length: Subtract 1/4" (6mm) from nominal size.

5-Tier Unit with 74" posts
(4) Grid (1) Solid Shelves

Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit
18x24	457x610	56.4	25.6	5X317HX3
18x36	457x914	74.8	33.9	5X337HX3
18x48	457x1219	94.5	42.9	5X357HX3
18x60	457x1524	108.8	49.4	5X367HX3

Actual Dimensions: Width: Add 1/4" (6mm) to nominal size. Length: Subtract 1/4" (6mm) from nominal size.

5-Tier Unit with 74" posts
(4) Grid (1) Solid Shelves

Nominal Width/Length (in.)	Nominal Width/Length (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	Cat. No. Starter Unit
24x24	610x610	71.7	32.5	5X517HX3
24x36	610x914	91.0	41.3	5X537HX3
24x48	610x1219	111.1	50.4	5X557HX3
24x60	610x1524	126.6	57.4	5X567HX3

Actual Dimensions: Width: Add 1/4" (6mm) to nominal size. Length: Subtract 1/4" (6mm) from nominal size.

Needed for Corner (Right Angle) Configurations

Corner Add-on “S” Hook Kits



x4

Four-tier Corner Unit
Cat. No. MXCNR4



x5

Five-tier Corner Unit
Cat. No. MXCNR5

an Ali Group Company



The Spirit of Excellence



CROWLEY
INDEPENDENT SCHOOL DISTRICT

512 Peach Street
Crowley, TX 76036-0688
817-297-5800
www.crowleyisdtx.org

VENDOR CONTACT INFORMATION (CORPORATE/HEADQUARTERS INFO HERE)

Primary Contact/Title:

Company name:

Phone:

Fax:

E-mail:

Registered company address:

City:

State:

ZIP Code:

Website:

M/WBE:

HUB:

DUN:

EIN or SS#:

PURCHASE ORDER ADDRESS (PURCHASE ORDERS ARE SENT HERE)

Contact Person:

Address:

City:

State:

ZIP Code:

Phone:

Fax:

E-mail:

Division/Bid#:

REMIT ADDRESS (THE CHECK WILL BE SENT HERE)

Location Name/Type:

Address:

City:

State:

ZIP Code:

Phone:

Fax:

E-mail:

Division/Bid#:

Location Name/Type:

Address:

City:

State:

ZIP Code:

Phone:

Fax:

E-mail:

Division/Bid#:

HOW WOULD YOU LIKE TO RECEIVE YOUR PURCHASE ORDERS? EMAIL, FAX OR US MAIL

CHECK ALL THAT APPLY

☐ US Mail

☐ Fax

☐ E-Mail

PLEASE LIST ANY CURRENT AWARDED BIDS YOU HAVE WITH CISD OR CURRENT CO-OPS

Bid#:

Contact:

Phone:

Bid#:

Contact:

Phone:

Bid#:

Contact:

Phone:

SIGNATURES OF COMPANY OFFICIAL

Print Name: _____

Signature: Leticia Barrera

Digitally signed by: Leticia Barrera
DN: CN = Leticia Barrera email = lbarrera@acemart.com C = AD
Date: 2025.01.08 21:06:14 -0600

Print Title: _____

Date: _____

EMAIL TO: NADIA.POWERS@CROWLEY.K12.TX.US



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

6/21/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an **ADDITIONAL INSURED**, the policy(ies) must have **ADDITIONAL INSURED** provisions or be endorsed. If **SUBROGATION IS WAIVED**, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER HUB International Texas, Inc. One Alamo Center 106 S. St. Mary's Street, Suite 800 San Antonio TX 78205	CONTACT NAME: Stefanie Winslow PHONE (A/C, No. Ext): 210-298-7192 E-MAIL ADDRESS: stefanie.winslow@hubinternational.com FAX (A/C, No): 210-222-1618
INSURED Ace Mart Restaurant Supply Company Supreme Products, Inc.; Wichita Restaurant Supply Co., Inc. P. O. Box 18100 San Antonio TX 78218-0100	INSURER(S) AFFORDING COVERAGE INSURER A: Texas Mutual Insurance Company INSURER B: Federal Insurance Company INSURER C: INSURER D: INSURER E: INSURER F:

COVERAGES**CERTIFICATE NUMBER:** 878524338**REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
B	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:	Y	Y	3608-66-55	6/24/2024	6/24/2025	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 \$
B	<input checked="" type="checkbox"/> AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY	Y	Y	7364-32-94	6/24/2024	6/24/2025	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
B	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$	Y	Y	5672-29-13	6/24/2024	6/24/2025	EACH OCCURRENCE \$ 15,000,000 AGGREGATE \$ 15,000,000 \$
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N N	Y	0002048876	6/24/2024	6/24/2025	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Named Insured Schedule:
Ace-Mart Restaurant Supply Company
Gustafson Partners, Ltd
The Marshall Webb Company
Ace-Mart Restaurant Supply Company 401K Plan
Paul A. Gustafson Trust
See Attached...

CERTIFICATE HOLDER**CANCELLATION**

Crowley ISD
512 Peach Street
Crowley TX 76036

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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**ADDITIONAL REMARKS SCHEDULE**Page 1 of 1

AGENCY HUB International Texas, Inc.		NAMED INSURED Ace Mart Restaurant Supply Company Supreme Products, Inc.; Wichita Restaurant Supply Co., Inc. P. O. Box 18100 San Antonio TX 78218-0100
POLICY NUMBER		
CARRIER	NAIC CODE	EFFECTIVE DATE:

ADDITIONAL REMARKS**THIS ADDITIONAL REMARKS FORM IS A SCHEDULE TO ACORD FORM,****FORM NUMBER:** 25 **FORM TITLE:** CERTIFICATE OF LIABILITY INSURANCE

Carl F. Gustafson Trust
Norma J. Gustafson Trust
Carl F. Gustafson
Paul A. Gustafson
Gustafson Partners, LTD
Gustafson Partners II, LTD
Norma Jean Gustafson, Individual
Associated Distributors, Inc.
Supreme Products International, LLC
dba Ace Rental Supply
Ace-Mart Restaurant Supply
Wichita Restaurant Supply Co., Inc

The General Liability and Auto policies include blanket automatic additional insured endorsement or policy terms that provide additional insured status to the certificate holder only when there is a written contract between the named insured and the certificate holder that requires such status subject to policy terms and conditions. Per Forms 80-02-2367 Liability Insurance and 16-02-0292 Commercial Automobile Broad Form Endorsement.

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

ADDITIONAL INSURED - BY CONTRACT, AGREEMENT OR PERMIT

This endorsement modifies insurance provided under the following:

COMMERCIAL GENERAL LIABILITY COVERAGE FORM

The following is added to **SECTION II - WHO IS AN INSURED**:

a. Additional Insureds - By Contract, Agreement or Permit - Including Vendors

(1) Any person or organization with whom you have entered into a written contract, agreement or permit requiring you to provide insurance such as is afforded by this Commercial General Liability Coverage Form will be an additional insured, but only:

(a) To the extent that such additional insured is held liable for your acts or omissions arising out of and in the course of ongoing operations performed by you or your subcontractors for such additional insured; or

(b) With respect to property owned or used by, or rented or leased to, you.

The insurance afforded any additional insured under this paragraph (1) will be subject to all applicable exclusions or limitations described in paragraphs **b.(1), (2), (3) and (4)** and in **c.(1), (2), (3), (4), (5) and (6)** below.

(2) Such insurance as is provided by paragraph (1) above for any additional insured will be primary, if so required by the written contract, agreement or permit. Any other insurance available to such person or organization shall be excess over this insurance.

(3) A person's or organization's status as an additional insured in connection with a written contract, agreement or permit under paragraphs (1), (2) and (3) ends when your operations for that additional insured are completed or the written contract, agreement or permit is terminated or expires.

b. Additional Exclusions or Limitations

(1) Lessor of Leased Equipment

If an equipment lessor is an additional insured as a result of the provisions of paragraphs **a.(1), (2) and (3)** above, the following additional exclusion applies:

This insurance does not apply to "bodily injury" or "property damage" arising out of the sole negligence of such additional insured.

(2) Owner of Leased Land

If an owner or other interest from whom land has been leased is an additional insured as a result of the provisions of paragraphs **a.(1), (2) and (3)** above, the following additional exclusions apply:

This insurance does not apply to:

(a) Any "occurrence" that takes place after you cease to lease that land; or

(b) Structural alterations, new construction or demolition operations performed by or for the owner or other interest from whom the land was leased.

(3) Managers or Lessors of Premises

If a manager or lessor of premises you rent or lease is an additional insured as a result of the provisions of paragraphs **a.(1), (2) and (3)** above, the following additional exclusions apply:

This insurance does not apply to:

(a) Any "occurrence" that takes place after you cease to be a tenant in those premises; or

(b) Structural alterations, new construction or demolition operations performed by or for the manager or lessor of those premises.

(4) Engineers, Architects or Surveyors

If an engineer, architect or surveyor is an additional insured as a result of the provisions of paragraphs a.(1), (2) and (3) above, the following additional exclusions apply:

This insurance does not apply to "bodily injury," "property damage," or "personal and advertising injury" arising out of the rendering or failing to render any professional services by or for you, including:

- (a) The preparing, approving, or failing to approve, maps, shop drawings, opinions, reports, surveys, field orders, change orders or drawings and specifications; or
- (b) Giving directions or instructions, or failing to give them, if that is the primary cause of injury.

(5) Vendors of "Your Products"

If a vendor of "your products" is an additional insured as a result of the provisions of paragraphs a.(1), (2) and (3) above, such insurance as is provided to the additional insured applies only with respect to "bodily injury" or "property damage" arising out of "your products" which are distributed or sold in the regular course of the vendor's business and subject to the following additional exclusions:

- (a) This insurance afforded the vendor does not apply to:
 - (i) "Bodily injury" or "property damage" for which the vendor is obligated to pay damages by reason of the assumption of liability in a contract or agreement. This exclusion does not apply to liability that the vendor would have in the absence of the contract or agreement;
 - (ii) Any express warranty unauthorized by you;
 - (iii) Any physical or chemical change in the product made intentionally by the vendor;
 - (iv) Repackaging, unless unpacked solely for the purpose of inspection, demonstration, testing or the substitution of parts under instructions from the manufacturer, and then repackaged in the original container;

- (v) Any failure to make such inspections, adjustments, tests or servicing as the vendor has agreed to make or normally undertakes to make in the usual course of business, in connection with the distribution or sale of the products;

- (vi) Demonstration, installation, servicing or repair operations, except such operations performed at the vendor's premises in connection with the sale of the product; or

- (vii) Products which, after distribution or sale by you, have been labeled or relabeled or used as a container, part or ingredient of any other thing or substance by or for the vendor.

- (b) This insurance afforded the vendor does not apply to any person or organization from whom you have acquired such products, or any ingredient, part or container entering into, accompanying or containing such products.

No insurance will be provided under this vendors coverage if "bodily injury" or "property damage" under the "products- completed operations hazard" is excluded by any of the exclusions or other provisions of this Coverage Form or by any endorsement.

- c. Such insurance as is afforded for any additional insured under paragraph a. or b. above is subject to all applicable exclusions of the Coverage Part, other than exclusion b. **Contractual Liability of COVERAGE A BODILY INJURY AND PROPERTY DAMAGE LIABILITY (SECTION I)**, and to all exclusions or limitations stated with the coverage language, and to the following additional exclusions:

This insurance does not apply to:

- (1) The independent acts or omissions of such additional insured.
- (2) Any liability arising from injury or damage in connection with a contract or agreement executed or permit issued subsequent to:
 - (a) The occurrence of any "bodily injury" or "property damage"; or
 - (b) The commission of any offense which caused "personal and advertising injury."

- (3) Construction or demolition activities within 50 feet of any railroad property and affecting any railroad bridge or trestle, track, road-bed, tunnel, underpass or crossing.
 - (4) Any liability arising from injury or damage in connection with a permit issued by a state or political subdivision if the liability is from operations performed for the state or political subdivision.
 - (5) Any liability from "bodily injury" or "property damage" arising out of "your work," which is included in the "products-completed operations hazard."
- This additional exclusion (5) does not apply with respect to such vendors coverage as is provided under b.(5) above.
- (6) Any person or organization included as an insured under any other provision of SECTION II - WHO IS AN INSURED or included as an additional insured by any endorsement to this policy.

d. New Organizations

The following replaces part 3. of SECTION II - WHO IS AN INSURED:

Any organization you newly acquire or form, other than a partnership, joint venture or limited liability company, and over which you maintain ownership or majority interest, will qualify as a Named Insured if there is no other similar insurance available to that organization. However:

- (1) Coverage under this provision is afforded only until the 180th day after you acquire or form the organization or the end of the policy period, whichever is earlier; and

- (2) Coverage under this provision does not apply to:
 - (a) "Bodily injury" or "property damage" that occurred; or
 - (b) "Personal and advertising injury" arising out of an offense committed; before you acquired or formed the organization.

e. Subsidiaries

The following is added to SECTION II - WHO IS AN INSURED:

- (1) Any organization, not shown in the Declarations as a Named Insured, which is a legally incorporated entity, if you own more than 50% of the outstanding securities representing the present right to vote for the election of its directors; or
- (2) Any organization, not shown in the Declarations as a Named Insured, which is a legally incorporated entity, if more than 50% of the outstanding securities representing the present right to vote for the election of its directors is owned by an organization described in paragraph e.(1) above;

is also an insured.

The insurance afforded under paragraphs e.(1) and e.(2) applies only if no other insurance of any kind is available to such entity for this kind of liability.

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

ADDITIONAL INSURED - OWNERS, LESSEES OR CONTRACTORS - COMPLETED OPERATIONS

This endorsement modifies insurance provided under the following:

COMMERCIAL GENERAL LIABILITY COVERAGE PART
PRODUCTS/COMPLETED OPERATIONS LIABILITY COVERAGE PART

SCHEDULE

Name Of Additional Insured Person(s) Or Organization(s)	Location And Description Of Completed Operations
SEE 8E1613	
Information required to complete this Schedule, if not shown above, will be shown in the Declarations.	

A. Section II - Who Is An Insured is amended to include as an additional insured the person(s) or organization(s) shown in the Schedule, but only with respect to liability for "bodily injury" or "property damage" caused, in whole or in part, by "your work" at the location designated and described in the Schedule of this endorsement performed for that additional insured and included in the "products-completed operations hazard".

However:

1. The insurance afforded to such additional insured only applies to the extent permitted by law; and
2. If coverage provided to the additional insured is required by a contract or agreement, the insurance afforded to such additional insured will not be broader than that which you are required by the contract or agreement to provide for such additional insured.

B. With respect to the insurance afforded to these additional insureds, the following is added to Section III - Limits Of Insurance:

If coverage provided to the additional insured is required by a contract or agreement, the most we will pay on behalf of the additional insured is the amount of insurance:

1. Required by the contract or agreement; or
 2. Available under the applicable Limits of Insurance shown in the Declarations;
- whichever is less.

This endorsement shall not increase the applicable Limits of Insurance shown in the Declarations.

WAIVER OF TRANSFER OF RIGHTS OF RECOVERY AGAINST OTHERS TO US

This endorsement modifies insurance provided under the following:

COMMERCIAL GENERAL LIABILITY COVERAGE PART
PRODUCTS/COMPLETED OPERATIONS LIABILITY COVERAGE PART

SCHEDULE

Name Of Person Or Organization:

ANY ENTITY AGAINST WHICH YOU AGREE TO WAIVE YOUR RIGHTS OF RECOVERY
UNDER A WRITTEN CONTRACT OR AGREEMENT WHEN SUCH WAIVER IS EFFECTIVE
SUBSEQUENT TO THE SIGNING OF SUCH CONTRACT OR AGREEMENT.

Information required to complete this Schedule, if not shown above, will be shown in the Declarations.

The following is added to Paragraph 8. **Transfer Of Rights Of Recovery Against Others To Us** of Section IV - Conditions:

We waive any right of recovery we may have against the person or organization shown in the Schedule above because of payments we make for injury or damage arising out of your ongoing operations or "your work" done under a contract with that person or organization and included in the "products-completed operations hazard". This waiver applies only to the person or organization shown in the Schedule above.

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

GENERAL LIABILITY EXTENSION ENDORSEMENT

This endorsement modifies insurance provided under the following:

COMMERCIAL GENERAL LIABILITY COVERAGE FORM

1. INCIDENTAL MALPRACTICE

- a. The definition of "bodily injury" in **SECTION V - DEFINITIONS** is amended to include injury arising out of rendering or failing to render medical or paramedical services to persons by any physician, dentist, nurse, emergency medical technician or paramedic who is employed by you to provide such services.
- b. Paragraph 2.a.(1)(d) of **SECTION II - WHO IS AN INSURED** does not apply to nurses, emergency medical technicians or paramedics described in paragraph a. above.
- c. Part (1) of the **Employers Liability** exclusion under Paragraph 2. **Exclusions**, of **SECTION - I COVERAGE A** does not apply to injury to the emotions or reputation of a person arising out of such services.

This Incidental Malpractice Coverage does not apply if you are engaged in the business or profession of providing services described in paragraph a. above.

2. EXTENDED PROPERTY DAMAGE

Under Paragraph 2. **Exclusions** of **SECTION - I COVERAGE A**, the **Expected Or Intended Injury** exclusion is replaced by the following:

Expected Or Intended Injury

"Bodily injury" or "property damage" expected or intended from the standpoint of the insured. This exclusion does not apply to "bodily injury" or "property damage" resulting from the use of reasonable force to protect persons or property.

3. NONOWNED AIRCRAFT AND WATERCRAFT

Under Paragraph 2. **Exclusions** of **SECTION - I COVERAGE A**, the **Aircraft, Auto or Watercraft** is replaced by the following:

Aircraft, Auto or Watercraft

"Bodily injury" or "property damage" arising out of the ownership, maintenance, use or entrustment to others of any aircraft, "auto" or watercraft owned or operated by or rented or loaned to any insured. Use includes operation and "loading or unloading."

This exclusion applies even if the claims against any insured allege negligence or other wrongdoing in the supervision, hiring, employment, training or monitoring of others by that insured, if the "occurrence" which caused the "bodily injury" or "property damage" involved the ownership, maintenance, use or entrustment to others of any aircraft, "auto" or watercraft that is owned or operated by or rented or loaned to any insured.

This exclusion does not apply to:

(1) An aircraft that is:

- (a) Hired, chartered or loaned to an insured with a paid crew; and
- (b) Not owned by an insured;

(2) A watercraft while ashore on premises you own or rent;

(3) A watercraft you do not own that is:

- (a) Less than 51 feet long; and
- (b) Not being used to carry persons or property for a charge;

Exceptions (1) and (3) to this exclusion g. do not apply, and exclusion g. is fully applicable, to any aircraft or watercraft to which any other insurance covering "bodily injury" or "property damage" is available to the insured. This is so whether the other insurance applies on a primary, excess, contingent or any other basis.

(4) Parking an "auto" on, or on the ways next to, premises you own or rent, provided the "auto" is not owned by or rented or loaned to you or the insured;

(5) Liability assumed under any "insured contract" for the ownership, maintenance or use of aircraft or watercraft; or

(6) "Bodily injury" or "property damage" arising out of:

(a) The operation of machinery or equipment that is attached to, or part of, a land vehicle that would qualify under the definition of "mobile equipment" if it were not subject to a compulsory or financial responsibility law or other motor vehicle insurance law in the state where it is licensed or principally garaged; or

(b) The operation of any of the machinery or equipment listed in Paragraph f.(2) or f.(3) of the definition of "mobile equipment".

4. PROPERTY DAMAGE LIABILITY - ELEVATORS, BORROWED EQUIPMENT and LIMITED COVERAGE FOR DAMAGE TO PERSONAL PROPERTY IN YOUR CARE, CUSTODY OR CONTROL

a. Under Paragraph 2. **Exclusions** of **SECTION - I COVERAGE A**, part (4) of the **Damage To Property** exclusion applies as follows:

(1) This exclusion always applies to "property damage" to property of others which occurs at premises you own, rent or control.

(2) With respect to "property damage" to personal property of others which occurs away from premises you own, rent or control, this exclusion will apply only when the "property damage" is:

(a) To property which you have contracted to install;

(b) The direct result of the property being raised, lowered or otherwise moved by a crane;

(c) To "mobile equipment" or an "auto";

(d) To that particular part of property which you are attempting to service or repair; or

(e) Covered by other insurance which will pay for the "property damage."

(3) This exclusion does not apply to "property damage" to borrowed equipment while not being used to perform operations at the job site.

b. Parts (3), (4) and (6) of the **Damage To Property** exclusion do not apply to the use of elevators.

c. The insurance afforded by this section is excess over any valid and collectible property insurance (including any deductible portion thereof) available to the insured whether primary, excess, contingent or on any other basis, and the **OTHER INSURANCE** condition is deemed changed accordingly.

5. CONTRACTUAL PERSONAL AND ADVERTISING INJURY

Under Paragraph 2. **Exclusions** of **SECTION - I COVERAGE B**, the **Contractual Liability** exclusion is deleted. However, the coverage provided by this section will not apply if **COVERAGE B PERSONAL AND ADVERTISING INJURY LIABILITY** is excluded by any of the exclusions or other provisions of the Coverage Form or by any endorsement.

6. FIRE, LIGHTNING OR EXPLOSION DAMAGE

a. The last paragraph of **SECTION I - COVERAGE A** (after the exclusions) is replaced by the following:

Exclusions c. through n. do not apply to damage by fire, lightning or explosion to premises rented to you or temporarily occupied by you with permission of the owner. A separate limit of insurance applies to this coverage as described in **SECTION III - LIMITS OF INSURANCE**.

b. Paragraph 6. of Section III - Limits Of Insurance is replaced by the following:

6. Subject to 5. above, the greater of:

(1) \$500,000; or

(2) The **Damage To Premises Rented To You Limit** shown in the Declarations; is the most we will pay under Coverage **A** for damages because of "property damage" to any one premises, while rented to you, or in the case of damage by fire, lightning or explosion, while rented to you, or temporarily occupied by you with permission of the owner.

The **Damage To Premises Rented To You Limit** applies to all loss or damage caused by or resulting from fire, lightning, or explosion; or any combination of these causes

c. Under **SECTION IV - COMMERCIAL GENERAL LIABILITY CONDITIONS**, part b.

(1) (b) of **Other Insurance** is replaced by the following:

(b) That is Fire and Extended Coverage insurance for premises rented to you or temporarily occupied by you with permission of the owner;

7. SUPPLEMENTARY PAYMENTS

Under **SUPPLEMENTARY PAYMENTS - COVERAGES A AND B:**

- a. The most we will pay for the cost of bail bonds required because of accidents or traffic law violations arising out of the use of any vehicle to which the Bodily Injury Liability Coverage applies is increased by \$2,250.
- b. The most we will pay for actual loss of earnings because of time off from work is increased by \$250.

8. NEWLY FORMED OR ACQUIRED ORGANIZATIONS

Paragraph 3. under **SECTION II - WHO IS AN INSURED**, is replaced by the following:

3. Any organization you newly acquire or form; other than a partnership, joint venture or limited liability company; and over which you maintain ownership or majority interest, will qualify as a Named Insured if there is no other similar insurance available to that organization. However:
 - a. Coverage under this provision is afforded only until the 180th day after you acquire or form the organization or the end of the policy period, whichever is earlier; and
 - b. Coverage under this provision does not apply to:
 - (1) "Bodily injury" or "property damage" that occurred; or
 - (2) "Personal and advertising injury" arising out of an offense committed; before you acquired or formed the organization.

9. SUBSIDIARIES

The following is added under **SECTION II - WHO IS AN INSURED**:

- a. Any organization, not shown in the Declarations as a Named Insured, which is a legally incorporated entity, if you own more than 50% of the outstanding securities representing the present right to vote for the election of its directors; or
- b. Any organization, not shown in the Declarations as a Named Insured, which is a legally incorporated entity, if more than 50% of the outstanding securities representing the present right to vote for the election of its directors is owned by an organization described in paragraph 9.a. above; is also an insured.

The insurance afforded under paragraphs 9.a. and 9.b. applies only if no other insurance of any kind is available to such entity for this kind of liability.

10. ADDITIONAL INSURED - BY CONTRACT, AGREEMENT OR PERMIT - INCLUDING LESSOR OF LEASED EQUIPMENT, OWNER OF LEASED LAND, MANAGERS OR LESSORS OF PREMISES, ENGINEERS, ARCHITECTS AND SURVEYORS AND VENDORS

The following is added to **SECTION II - WHO IS AN INSURED**:

a. Additional Insureds - By Contract, Agreement or Permit

- (1) Any person or organization with whom you have entered into a written contract, agreement or permit requiring you to provide insurance such as is afforded by this Commercial General Liability Coverage Form will be an additional insured, but only:
 - (a) To the extent that such additional insured is held liable for acts or omissions committed by you or your subcontractors during the performance of your ongoing operations for the additional insured.
 - (b) With respect to property owned or used by, or rented or leased to, you.

The insurance afforded any additional insured under this paragraph 10.a.(1) will be subject to all applicable exclusions or limitations described in paragraphs 10.b.(1), (2), (3) and (4) and in 10.c.(1), (2), (3), (4), (5) and (6) below.
- (2) Such insurance as is provided by paragraph 10.a.(1) for any additional insured will be primary, if so required by the written contract, agreement or permit. Any other insurance available to such person or organization shall be excess over this insurance.
- (3) A person's or organization's status as an additional insured in connection with a written contract, agreement or permit under paragraphs 10.a.(1), (2) and (3) ends when your operations for that additional insured are completed or the written contract, agreement or permit is terminated or expires.

b. Additional Exclusions or Limitations

(1) Lessor of Leased Equipment

If an equipment lessor is an additional insured as a result of the provisions of paragraphs 10.a.(1), (2) and (3) above, the following additional exclusion applies:

This insurance does not apply to "bodily injury" or "property damage" arising out of the sole negligence of such additional insured.

(2) Owner of Leased Land

If an owner or other interest from whom land has been leased is an additional insured as a result of the provisions of paragraphs 10.a.(1), (2) and (3) above, the following additional exclusions apply:

This insurance does not apply to:

- (a) Any "occurrence" that takes place after you cease to lease that land; or
- (b) Structural alterations, new construction or demolition operations performed by or for the owner or other interest from whom the land was leased.

(3) Managers or Lessors of Premises

If a manager or lessor of premises you rent or lease is an additional insured as a result of the provisions of paragraphs 10.a.(1), (2) and (3) above, the following additional exclusions apply:

This insurance does not apply to:

- (a) Any "occurrence" that takes place after you cease to be a tenant in those premises; or
- (b) Structural alterations, new construction or demolition operations performed by or for the manager or lessor of those premises.

(4) Engineers, Architects or Surveyors

If an engineer, architect or surveyor is an additional insured as a result of the provisions of paragraphs 10.a.(1), (2) and (3) above, the following additional exclusions apply:

This insurance does not apply to "bodily injury," "property damage," "personal and advertising injury" arising out of the rendering or failing to render any professional services by or for you, including:

- (a) The preparing, approving, or failing to approve, maps, shop drawings, opinions, reports, surveys, field orders, change orders or drawings and specifications; or
- (b) Giving directions or instructions, or failing to give them, if that is the primary cause of injury.

(5) Vendors of "Your Products"

If a vendor of "your products" is an additional insured under this Coverage Part, such insurance as is provided to the additional insured applies only with respect to "bodily injury" or "property damage" arising out of "your products" which are distributed or sold in the regular course of the vendor's business and subject to the following additional exclusions:

(a) This insurance afforded the vendor does not apply to:

- (i) "Bodily injury" or "property damage" for which the vendor is obligated to pay damages by reason of the assumption of liability in a contract or agreement. This exclusion does not apply to liability that the vendor would have in the absence of the contract or agreement;
- (ii) Any express warranty unauthorized by you;
- (iii) Any physical or chemical change in the product made intentionally by the vendor;
- (iv) Repackaging, unless unpacked solely for the purpose of inspection, demonstration, testing or the substitution of parts under instructions from the manufacturer, and then repackaged in the original container;
- (v) Any failure to make such inspections, adjustments, tests or servicing as the vendor has agreed to make or normally undertakes to make in the usual course of business, in connection with the distribution or sale of the products;
- (vi) Demonstration, installation, servicing or repair operations, except such operations performed at the vendor's premises in connection with the sale of the product; or
- (vii) Products which, after distribution or sale by you, have been labeled or relabeled or used as a container, part or ingredient of any other thing or substance by or for the vendor.

- (b) This insurance afforded the vendor does not apply to any person or organization from whom you have acquired such products, or any ingredient, part or container entering into, accompanying or containing such products.

No insurance will be provided under this Vendors coverage if "bodily injury" or "property damage" under the "products-completed operations hazard" is excluded by any of the exclusions or other provisions of this Coverage Form or by any endorsement.

- c. Such insurance as is afforded for any additional insured under paragraph 10.a. or b. above is subject to all applicable exclusions of 2. Exclusions, **COVERAGE A** (Section I), other than exclusion b. **Contractual Liability**, to all exclusions or limitations stated with the coverage language, and to the following additional exclusions:

This insurance does not apply to:

- (1) The independent acts or omissions of such additional insured.
- (2) Any liability arising from injury or damage in connection with a contract or agreement executed or permit issued subsequent to:
 - (a) The occurrence of any "bodily injury" or "property damage"; or
 - (b) The commission of any offense which caused "personal and advertising injury."
- (3) Construction or demolition activities within 50 feet of any railroad property and affecting any railroad bridge or trestle, track, road-bed, tunnel, underpass or crossing.
- (4) Any liability arising from injury or damage in connection with a permit issued by a state or political subdivision if the liability is from operations performed for the state or political subdivision.
- (5) Any liability from "bodily injury" or "property damage" arising out of "your work" which is included in the "products-completed operations hazard." This additional exclusion 10.c.(5) does not apply with respect to such Vendors coverage as is provided under 10.b.(5) above.

- (6) Any person or organization included as an insured under any other provision of Section II - **Who Is An Insured** or included as an additional insured by any endorsement to this policy.

11. INSUREDS - NONOWNED WATERCRAFT

The following is added to **SECTION II - WHO IS AN INSURED**:

With respect to any watercraft you do not own that is:

- a. Less than 51 feet long; and
- b. Not being used to carry persons or property for a charge;

any person who uses or is responsible for the use of such watercraft, with your express or implied consent, is an insured.

Any other person or organization responsible for the conduct of such person is also an insured, but only with respect to liability arising out of the operation or use of the watercraft, and only if no other insurance of any kind is available to that person or organization for this liability. However, no person or organization is an insured with respect to:

- (1) "Bodily injury" to a co-"employee" of the person operating or using the watercraft; or
- (2) "Property damage" to property owned by, rented to, in the charge of or occupied by you or the employer of any person who is an insured under this provision.

12. MEDICAL PAYMENTS

Paragraph 7. of **SECTION III - LIMITS OF INSURANCE** is replaced by the following:

7. Subject to 5. above, the most we will pay under Coverage C for all medical expenses because of "bodily injury" sustained by any one person is the Medical Expense Limit which is the greater of:
- a. \$15,000; or
 - b. The Medical Expense Limit shown in the Declarations.

13. PRIORITY CONDITION

The following paragraph is added to **SECTION III - LIMITS OF INSURANCE**:

8. In the event a claim or "suit" is brought against more than one insured, due to "bodily injury" or "property damage" from the same "occurrence", or "personal and advertising injury" from the same offense, the Limits of Insurance will apply in the following order:
- a. You;
 - b. Your "executive officers", directors, stockholders or "employees", and
 - c. Any other insureds in any order that we choose.

14. DUTIES IN THE EVENT OF OCCURRENCE, OFFENSE, CLAIM OR SUIT

Under **SECTION IV - COMMERCIAL LIABILITY CONDITIONS, DUTIES IN THE EVENT OF OCCURRENCE, OFFENSE, CLAIM OR SUIT** is replaced by the following:

Duties In The Event Of Occurrence, Offense, Claim Or Suit

a. You must see to it that we are notified as soon as practicable of an "occurrence" or an offense which may result in a claim. To the extent possible, notice should include:

- (1) How, when and where the "occurrence" or offense took place;
- (2) The names and addresses of any injured persons and witnesses; and
- (3) The nature and location of any injury or damage arising out of the "occurrence" or offense.

This paragraph a. applies only if one of the following knows of the "occurrence" or offense:

- (1) You;
- (2) A partner or member, if you are a partnership or joint venture;
- (3) A member or manager, if you are a limited liability company; or
- (4) An "executive officer" or insurance manager, if you are an organization other than a partnership, joint venture or limited liability company.

b. If a claim is made or "suit" is brought against any insured, you must:

- (1) Immediately record the specifics of the claim or "suit" and the date received; and
- (2) Notify us as soon as practicable.

You must see to it that we receive written notice of the claim or "suit" as soon as practicable.

This paragraph b. will be considered to have been violated only if the violation occurs after the claim or "suit" is known to:

- (1) You;
- (2) A partner or member, if you are a partnership or joint venture;
- (3) A member or manager, if you are a limited liability company; or
- (4) An "executive officer" or insurance manager, if you are an organization other than a partnership, joint venture or limited liability company.

c. You and any other involved insured must:

- (1) Immediately send us copies of any demands, notices, summonses or legal papers received in connection with the claim or "suit";
- (2) Authorize us to obtain records and other information;
- (3) Cooperate with us in the investigation, or settlement of the claim or defense against the "suit"; and
- (4) Assist us, upon our request, in the enforcement of any right against any person or organization that may be liable to the insured because of injury or damage to which this insurance may also apply.

d. No insured will, except at that insured's own cost, voluntarily make a payment, assume any obligation, or incur any expense, other than for first aid, without our consent.

15. WAIVER OF TRANSFER OF RIGHTS OF RECOVERY AGAINST OTHERS TO US

Under **SECTION IV - COMMERCIAL GENERAL LIABILITY CONDITIONS**, the following replaces **Transfer Of Rights Of Recovery Against Others To Us**:

If the insured has rights to recover all or part of any payment we have made under this policy, those rights are transferred to us. The insured must do nothing after loss to impair them. At our request, the insured will bring "suit" or transfer those rights to us and help us enforce them.

We waive any right of recovery we may have under such a transfer of rights against any person or organization holding a waiver under a written contract with the insured if such contract was executed prior to the loss which generated such right of recovery.

16. NOTICE TO COMPANY

The following is added to **SECTION IV - COMMERCIAL GENERAL LIABILITY CONDITIONS**:

Notice To Company

If the insured reports an "occurrence" or offense to its Workers Compensation insurer and such "occurrence" or offense later becomes a claim under this Coverage Part, failure to report such "occurrence" or offense to us at the time of the "occurrence" or offense will not be considered a violation of the **Duties in the Event of Occurrence, Offense, Claim or Suit Condition**, only if:

- a. Such failure or omission is not intentional; and
- b. You notify us as soon as practicable when you become aware that the "occurrence" or offense has become a liability claim.

17. UNINTENTIONAL FAILURE TO DISCLOSE HAZARDS

The following is added to **SECTION IV - COMMERCIAL GENERAL LIABILITY CONDITIONS**:

Unintentional Failure To Disclose Hazards

Failure of the insured to disclose all hazards existing as of the inception date of the policy shall not prejudice the rights of the insured as respects the insurance afforded by this policy if such failure or omission is not intentional.

18. COVERAGE TERRITORY

Under the **Definitions** Section, "coverage territory" is replaced by the following:

"Coverage territory" means:

- a. The United State of America (including its territories and possessions), Puerto Rico and Canada;
- b. International waters or airspace, provided the injury or damage does not occur in the course of travel or transportation to or from any place not included in a. above; or
- c. All other parts of the world if:
 - 1) The injury or damage arises out of:
 - a) Goods or products made or sold by you in the territory described in a. above;
 - b) The activities of a person whose home is in the territory described in a. above, but is away for a short time on your business; or
 - c) "Personal and advertising injury" offenses that take place through the Internet or similar electronic means of communication; and
 - 2) The insured's responsibility to pay damages is determined in a "suit" on the merits, in:
 - a) The territory described in a. above;
 - b) The Commonwealth of the Bahamas, Bermuda, Cayman Islands, and British Virgin Islands; or in a settlement we agree to.

19. BODILY INJURY DEFINITION

Under the **Definitions** Section, "bodily injury" is replaced by the following:

"Bodily injury" means:

- a. Bodily injury, sickness or disease sustained by a person, including death resulting from any of these at any time; or

- b. Shock, mental anguish or mental injury, including death resulting therefrom, to a person who sustained bodily injury, sickness or disease, provided the shock, mental anguish or mental injury is a consequence of the bodily injury, sickness or disease.

20. PERSONAL AND ADVERTISING INJURY LIABILITY EXTENSION

Under the **Definitions** Section, "personal and advertising injury" is replaced by the following:

"Personal and advertising injury" means injury including mental anguish, shock or humiliation other than "bodily injury" arising out of one or more of the following offenses:

1. False arrest, detention or imprisonment;
2. Malicious prosecution or abuse of process;
3. Wrongful entry into, or eviction of a person from, a room, dwelling or premises that the person occupies;
4. Oral or written publication, in any manner, of material that slanders or libels a person or organization or disparages a person's or organization's goods, products or services;
5. Oral or written publication, in any manner, of material that violates a person's right of privacy;
6. The use of another's advertising idea in your "advertisement";
7. Infringing upon another's copyright, trade dress or slogan in your "advertisement"; or
8. Discrimination.

As used in this form, discrimination means the act of differentiation based on age, race, color, sex, religion, national origin, physical handicap or sexual preference which violates any applicable federal, state or local statute which pertains to discrimination.

But discrimination does not include acts of differentiation that cause injury to:

- a. A person arising out of any:
 - (1) Refusal to employ that person;
 - (2) Termination of that person's employment; or
 - (3) Employment-related practices, policies, acts or omissions, such as coercion, demotion, evaluation, reassignment, discipline, defamation, harassment, humiliation or discrimination directed at that person; or

- b. The spouse, child, parent, brother or sister of that person as a consequence of "bodily injury" to that person at whom any of the employment-related practices described in paragraphs (1), (2) or (3) above as directed.

Paragraphs a. and b. above apply:

- (1) Whether the "insured" may be liable as an employer or in any other capacity; and
- (2) To any obligation to share damages with or repay someone else who must pay damages because of the injury.

21. IMPAIRED PROPERTY

- a. Under the **Definitions** Section, the definition of "impaired property" does not apply.
- b. Exclusions m. and n. under **SECTION I - COVERAGE A** are replaced by the following:

m. Loss Of Use Of Tangible Property

Loss of use of tangible property which has not been physically injured or destroyed, resulting from:

- (1) A delay in or lack of performance by you or anyone on your behalf of any contract or agreement; or
- (2) The failure of "your product" or "your work" to meet the level of performance, quality, fitness or durability warranted or represented by or on your behalf.

This exclusion does not apply to loss of use of other tangible property resulting from the sudden or accidental physical injury to or destruction of:

(1) "Your product"; or

(2) "Your work";

after such product or work has been put to its intended use.

n. Recall Of Products, Work Or Other Property

Damage claimed for any loss, cost or expense incurred by you or others for the loss of use, withdrawal, recall, inspection, repair, replacement, adjustment, removal or disposal of:

(1) "Your product";

(2) "Your work"; or

(3) Any property of which "your product" or "your work" forms a part;

if such product, work, or property is withdrawn or recalled from the market or from use by any person or organization because of a known or suspected defect, deficiency, inadequacy or dangerous condition in it.

22. LIBERALIZATION

If we adopt any revision that would broaden the coverage under this Coverage Part without additional premium within 45 days prior to or during the policy period, the broadened coverage will immediately apply to this Coverage Part.

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

**PRIMARY AND NONCONTRIBUTORY -
OTHER INSURANCE CONDITION**

This endorsement modifies insurance provided under the following:

COMMERCIAL GENERAL LIABILITY COVERAGE PART
PRODUCTS/COMPLETED OPERATIONS LIABILITY COVERAGE PART

The following is added to the **Other Insurance** Condition and supersedes any provision to the contrary:

Primary And Noncontributory Insurance

This insurance is primary to and will not seek contribution from any other insurance available to an additional insured under your policy provided that:

- (1) The additional insured is a Named Insured under such other insurance; and

- (2) You have agreed in writing in a contract or agreement that this insurance would be primary and would not seek contribution from any other insurance available to the additional insured.

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

COMMERCIAL AUTOMOBILE EXTENSION ENDORSEMENT

This endorsement modifies insurance provided under the following:

COMMERCIAL AUTOMOBILE COVERAGE PART

Only that insurance provided below that broadens coverage under the Commercial Auto Coverage Part applies.

A. Fellow Employee Exclusion Exception

The following modification applies on an excess basis over any other insurance.

Exclusion 5. (Fellow Employee) of SECTION II - LIABILITY COVERAGE is replaced by the following:

5. "Bodily injury" to any fellow employee of the "insured" arising out of and in the course of the fellow employee's employment.

But this exclusion does not apply to "bodily injury" to any fellow employee which results from the use of a covered "auto" you own or hire.

B. Increased Supplementary Payments

The amount we will pay for the cost of bail bonds and for reasonable expenses incurred by the "insured" under the Supplementary Payments Coverage Extension of SECTION II - LIABILITY COVERAGE is increased to \$2,500 and \$300 respectively.

C. Automatic Hired Auto Physical Damage Coverage

1. Subject to 2. and 3. below, the broadest of the Physical Damage Coverages provided under this Coverage Part for "autos" you own are also provided for hired "autos" which are covered for Liability Coverage under this Coverage Part.
2. The most we will pay for "loss" in any one "accident" is the lesser of:
 - a. The actual cash value of the damaged or stolen property as of the time of the "loss";
 - b. The cost of repairing or replacing the damaged or stolen property with other property of like kind and quality; or
 - c. \$35,000.

3. As respects the Physical Damage Coverage provided for hired "autos" under this Coverage Extension, our obligation to pay for, repair, return or replace damaged or stolen property will be reduced by the largest deductible for such coverage applicable to any owned covered "auto." In the event of "loss" caused by fire or lightning, no deductible shall apply.

D. Leased Auto Additional Legal Obligation Coverage

The following coverage is added to SECTION III - PHYSICAL DAMAGE COVERAGE:

For any covered "auto" for which this Coverage Form includes a lessor as an additional "insured" under the Additional Insured - Lessor endorsement, we will pay your additional "legal obligation" to such lessor in the event of a total "loss."

As used in this coverage, "legal obligation" shall mean and be the difference between the amount owed on your lease and the actual cash value of the "auto." The amount owed on your lease shall not include any taxes; overdue payments or interest resulting from overdue payments; penalties; lease termination fees; and charges resulting from mileage, overdue payments or excess wear and tear. The actual cash value of the "auto" and the amount owed on your lease shall be based on the time of the "loss."

E. Theft Extension

The coverage provided under SECTION III - PHYSICAL DAMAGE COVERAGE for transportation expenses incurred by you because of a total theft of a covered "auto" of the private passenger type is increased to \$50 per day and to a maximum of \$1,000.

F. Window Glass Breakage Deductible Waiver

For "loss" covered under SECTION III - PHYSICAL DAMAGE COVERAGE, the Deductible provision does not apply to window glass breakage if the damaged window glass is repaired instead of replaced.

G. Malfunction Extension for Airbags

The following provision is added to the Exclusion for wear and tear, freezing, mechanical or electrical breakdown under SECTION III - PHYSICAL DAMAGE COVERAGE:

But mechanical or electrical breakdown does not include accidental inflation of an airbag.

H. Multiple Deductibles

1. In the event of any occurrence which results in a loss or "loss" we cover under more than one Coverage, Coverage Form, or Coverage Part, the deductibles shall apply as described in 2., 3. or 4. below.
2.
 - a. If all involved deductibles are equal in amount, that amount will apply only once for all loss or "loss" from each occurrence.
 - b. Loss or "loss" from each occurrence under all involved coverages will be accumulated to make up that deductible amount.
3. If involved deductibles for different coverages are of different amounts, we will use the method described in a. or b. of this item 3. which results in the higher total payment to you.
 - a. We will apply each deductible to the loss or "loss" for the coverage to which it applies; or
 - b. We will add the amount of loss or "loss" from all involved coverages and subtract from the total the larger or largest applicable deductible.
4. This deductible provision does not apply to loss or "loss" caused by flood, windstorm or hail.

I. Bodily Injury Redefined

It is agreed and understood that the definition of "bodily injury" (SECTION V) includes mental anguish resulting from "bodily injury," sickness or disease to the person who sustained such "bodily injury," sickness or disease.

J. Unintentional Failure to Disclose Hazards

Failure of the insured to disclose all hazards existing as of the inception date of the Coverage Part shall not invalidate the insurance afforded by this Coverage Part if such failure or omission is not intentional.

K. Broadened Cancellation

It is agreed that we may cancel or nonrenew this Coverage Part by mailing or delivering to the first Named Insured written notice of cancellation or nonrenewal at least sixty (60) days before the effective date of cancellation.

This provision does not apply if the policy is cancelled for nonpayment of premium.

If these provisions conflict with any state law or regulation governing the cancellation/nonrenewal of this Coverage Part, then such law or regulation shall prevail and this Coverage Part is amended to conform with such law or regulation.

L. Broadened Named Insured

It is agreed that the Named Insured shown in the Declarations includes any subsidiary corporation, firm, or organization of a similar business nature which is newly acquired or formed, and over which you maintain ownership or majority interest, if there is no other similar insurance available to that organization. However, coverage does not apply to "bodily injury," "property damage" or "loss" that occurred before you acquired or formed the organization.

No person or organization is an "insured" with respect to the conduct of any current or past partnership or joint venture that is not shown as a Named Insured in the Declarations.

As used in this extension of coverage, the phrase, "similar business nature" means of a nature which an ordinary person would consider to be closely related to your business.

M. Notice of Accident, Claim, Suit or Loss

It is agreed that failure by any agent, servant, or employee (except an executive officer, or individual designated by an executive officer to give such notice) of the "insured" to notify us of any "accident," claim, "suit," or "loss" of which such person has knowledge shall not invalidate the insurance afforded by this Coverage Part as respects the Named Insured.

N. Hired Auto Changes

Coverage territory is amended to be anywhere in the world for a "suit":

1. Involving a covered "auto" that is leased, hired, rented or borrowed by the Named Insured; and
2. Brought against an "insured" for damages to which this insurance applies;

when such "suit" is brought in:

- a. The United States of America;
- b. The territories and possessions of the United States of America;
- c. Puerto Rico; or
- d. Canada.

O. Theft Expenses

Under the Loss Payment - Physical Damage Coverage Loss Condition (SECTION IV), regardless of the option we select, it is agreed and understood that in the event of a theft of a covered "auto," we will pay those expenses incurred for the return of the covered "auto" to the Named Insured.

P. Employees as Insureds

The following is added to the LIABILITY COVERAGE WHO IS AN INSURED provision:

Any employee of yours is an "insured" while using a covered "auto" you don't own, hire or borrow in your business or your personal affairs.

Q. Towing and Labor

Under SECTION III - PHYSICAL DAMAGE COVERAGE, Towing is replaced by the following:

Towing and Labor

We will pay up to the following limits for towing and labor costs incurred each time a covered "auto" is disabled:

- a. \$100 for a covered "auto" rated and classified as a private passenger vehicle.
- b. \$150 for a covered "auto" rated and classified as a light, medium, heavy or extra-heavy truck.

However, the labor must be performed at the place of disablement.

R. Personal Effects

The following is added to SECTION III - PHYSICAL DAMAGE COVERAGE:

Personal Effects

If you carry Comprehensive Coverage for the stolen covered "auto", we will pay up to \$750 for personal effects stolen with the auto.

This insurance is excess over any other collectible insurance and no deductible applies.

S. Waiver of Subrogation

The Transfer of Rights of Recovery Against Others To Us Loss Condition is replaced by the following:

If the insured has rights to recover all or part of any payment we have made under this policy, those rights are transferred to us. The insured must do nothing after loss to impair them. At our request, the insured will bring suit or transfer those rights to us and help us enforce them.

We waive any right of recovery we may have under such a transfer of rights against any person or organization holding a waiver under a written contract with the insured if such contract was executed prior to the loss which generated such right of recovery.

T. Additional Insured - By Contract, Agreement Or Permit

Under SECTION II - LIABILITY COVERAGE, the following is added to Who Is An Insured:

Any person or organization with whom you have entered into a written contract, agreement or permit requiring you to provide insurance such as is afforded by this Business Auto Coverage Form is an "insured" for Liability Coverage, but only to the extent that such person or organization qualifies as an "insured" under the Who Is An Insured Provision.

U. Rental Reimbursement

1. We will reimburse you for reasonable costs you incur for the rental of a substitute "auto" that temporarily replaces a covered "auto" described in the Declarations while such "auto" is being repaired due to a "loss" covered under Comprehensive Coverage, Specified Cause of Loss Coverage or Collision Coverage.
2. We will pay the lesser of:
 - a. The amount of actual and necessary rental costs that you incur; or
 - b. A maximum of \$5,000 for each "loss."
3. The Deductible provision does not apply to this coverage.

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

FOLLOW FORM BROADENING ENDORSEMENT (COVERAGES A AND B)

This endorsement modifies insurance provided under the following:

COMMERCIAL LIABILITY UMBRELLA COVERAGE PART

SCHEDULE

Exclusions Applicable to Coverage A:

<input checked="" type="checkbox"/>	Expected Or Intended Injury
<input checked="" type="checkbox"/>	Damage To Property
<input checked="" type="checkbox"/>	Professional Services
<input type="checkbox"/>	Other (specify):

Exclusions Applicable to Coverage B:

<input checked="" type="checkbox"/>	Contractual Liability
<input checked="" type="checkbox"/>	Professional Services
<input type="checkbox"/>	Other (specify):

The following is added as the final paragraph of the Exclusion(s) indicated by an "X" in the Schedule above.

This exclusion does not apply to the extent that valid "underlying insurance" for the exposure described above exists or would have existed but for the exhaustion of the applicable underlying limits. Coverage provided will follow the provisions, exclusions and limitations of the "underlying insurance" unless otherwise directed by this insurance.

TEXAS WAIVER OF OUR RIGHT TO RECOVER FROM OTHERS ENDORSEMENT

This endorsement applies only to the insurance provided by the policy because Texas is shown in item 3.A. of the Information Page.

We have the right to recover our payments from anyone liable for an injury covered by this policy. We will not enforce our right against the person or organization named in the Schedule, but this waiver applies only with respect to bodily injury arising out of the operations described in the schedule where you are required by a written contract to obtain this waiver from us.

This endorsement shall not operate directly or indirectly to benefit anyone not named in the Schedule.

The premium for this endorsement is shown in the Schedule.

Schedule

1. ☐ Specific Waiver

Name of person or organization

☒ Blanket Waiver

Any person or organization for whom the Named Insured has agreed by written contract to furnish this waiver.

2. Operations: All Texas operations

3. Premium:

The premium charge for this endorsement shall be **2.00** percent of the premium developed on payroll in connection with work performed for the above person(s) or organization(s) arising out of the operations described.

4. Advance Premium: Included, see Information Page

This endorsement changes the policy to which it is attached effective on the inception date of the policy unless a different date is indicated below.
(The following "attaching clause" need be completed only when this endorsement is issued subsequent to preparation of the policy.)

This endorsement, effective on 6/24/21 at 12:01 a.m. standard time, forms a part of:

Policy no. 0002048876 of Texas Mutual Insurance Company effective on 6/24/21

Issued to: ACE-MART RESTAURANT SUPPLY COMPANY INC



Authorized representative

This is not a bill

NCCI Carrier Code: 29939

6/10/21

CONFLICT OF INTEREST QUESTIONNAIRE

FORM CIQ

For vendor or other person doing business with local governmental entity

This questionnaire reflects changes made to the law by H.B. 1491, 80th Leg., Regular Session.

This questionnaire is being filed in accordance with Chapter 176, Local Government Code by a person who has a business relationship as defined by Section 176.001(1-a) with a local governmental entity and the person meets requirements under Section 176.006(a).

By law this questionnaire must be filed with the records administrator of the local governmental entity not later than the 7th business day after the date the person becomes aware of facts that require the statement to be filed. See Section 176.006, Local Government Code.

A person commits an offense if the person knowingly violates Section 176.006, Local Government Code. An offense under this section is a Class C misdemeanor.

OFFICE USE ONLY

Date Received

1 Name of person who has a business relationship with local governmental entity.

Ace Mart Restaurant Supply

2 ☐ Check this box if you are filing an update to a previously filed questionnaire.

(The law requires that you file an updated completed questionnaire with the appropriate filing authority not later than the 7th business day after the date the originally filed questionnaire becomes incomplete or inaccurate.)

3 Name of local government officer with whom filer has employment or business relationship.

N/A

Name of Officer

This section (item 3 including subparts A, B, C & D) must be completed for each officer with whom the filer has an employment or other business relationship as defined by Section 176.001(1-a), Local Government Code. Attach additional pages to this Form CIQ as necessary.

A. Is the local government officer named in this section receiving or likely to receive taxable income, other than investment income, from the filer of the questionnaire?

☐ Yes

☐ No

B. Is the filer of the questionnaire receiving or likely to receive taxable income, other than investment income, from or at the direction of the local government officer named in this section AND the taxable income is not received from the local governmental entity?

☐ Yes

☐ No

C. Is the filer of this questionnaire employed by a corporation or other business entity with respect to which the local government officer serves as an officer or director, or holds an ownership of 10 percent or more?

☐ Yes

☐ No

D. Describe each employment or business relationship with the local government officer named in this section.

N/A

4

Signature of person doing business with the governmental entity

12/19/2024

Date

From: [Leticia Barrera](#)
To: [Powers, Nadia L](#)
Cc: [Leticia Barrera](#)
Subject: RE: Clarification Needed- Ace Mart Restaurant Supply
Date: Wednesday, January 22, 2025 12:05:37 PM
Attachments: [image007.png](#)
[image008.png](#)

Hi Nadia,

My apologies if I read your original request wrong. I thought you were requesting only the Freight by line item. My original response was the Freight costs for the total of each line item, \$2,377.65 for total of 6EA. The below totals include the equipment price with the Freight for the 6EA on each line item. I hope this is what you are needing. Please feel free to reach back out to me if you have any further questions or concerns.

Please provide the proposed price including freight for each of the below line items:

Line Item #6- Utility PassThrough Heated Cabinet

Quantity Requested is 6

Manf. # is PT-HC-30-SS-2S-2S-D

Total: \$90,430.29 (total for 6EA including Freight on the 6EA)

Line Item #7- Utility PassThrough Refrigerator

Quantity Requested is 6

Manf. # is PT-R-30-SS-2S-2S-D

Total: \$74,374.77 (total for 6EA including Freight on the 6EA)

*Thank you,
Leticia "Leti"*



Leticia Barrera | School Contract Specialist
2653 Austin Highway | San Antonio TX 78218
Schools Hotline: (210) 323-4422
lbarrera@acemart.com
schools@acemart.com

From: Powers, Nadia L <nadia.powers@crowley.k12.tx.us>
Sent: Wednesday, January 22, 2025 9:57 AM
To: Leticia Barrera <lbarrera@acemart.com>
Subject: RE: Clarification Needed- Ace Mart Restaurant Supply
Importance: High

****CAUTION:** This email originated from outside the organization. Do not click links or open attachments unless you recognize the sender and know the content is safe. **

Hi Leticia,

The committee has come back to ask for additional clarification. Can you advise if the below is for the quantity identified for each of those line items including freight charges? If not, please advise of the correct amounts as soon as possible. An example from what I show your answer is for Line #6, there is a quantity of 6. But you placed the pricing of only \$2377.65 for a quantity of 6?

Or should this be $\$2377.65 \times 6 = \$14,265.90$ total for Line #6.

Please provide the proposed price including freight for each of the below line items:

Line Item #6- Utility PassThrough Heated Cabinet
Quantity Requested is 6
Manf. # is PT-HC-30-SS-2S-2S-D

Total: \$2,377.65

Line Item #7- Utility PassThrough Refrigerator
Quantity Requested is 6
Manf. # is PT-R-30-SS-2S-2S-D

Total: \$2,377.65

Thank you,
Nadia Powers, M.S.Ed., RTSBA

Director of Purchasing
Crowley ISD



★★★★★
FIVE-STAR SERVICE
How was my service today?

****Interested in Doing Business with Crowley ISD, please visit crowleyisdtx.ionwave.net and sign up for bid notifications for possible business opportunities.****



From: Leticia Barrera <lbarrera@acemart.com>
Sent: Wednesday, January 22, 2025 8:49 AM
To: Powers, Nadia L <nadia.powers@crowley.k12.tx.us>
Cc: Leticia Barrera <lbarrera@acemart.com>
Subject: RE: Clarification Needed- Ace Mart Restaurant Supply

You don't often get email from lbarrera@acemart.com. [Learn why this is important](#)

CAUTION: This email originated from outside Crowley ISD District. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Good Morning Nadia,

I was able to confirm with my Manufacturer Representative the below. Please let me know if you need anything further. Again, thank you for this opportunity to correct this.

Please provide the proposed price including freight for each of the below line items:

Line Item #6- Utility PassThrough Heated Cabinet
Quantity Requested is 6
Manf. # is PT-HC-30-SS-2S-2S-D

Total: \$2,377.65

Line Item #7- Utility PassThrough Refrigerator

Quantity Requested is 6

Manf. # is PT-R-30-SS-2S-2S-D

Total: \$2,377.65

*Thank you,
Leticia "Leti"*



Leticia Barrera | School Contract Specialist
2653 Austin Highway | San Antonio TX 78218
Schools Hotline: (210) 323-4422
lbarrera@acemart.com
schools@acemart.com

From: Leticia Barrera <lbarrera@acemart.com>
Sent: Tuesday, January 21, 2025 1:46 PM
To: Powers, Nadia L <nadia.powers@crowley.k12.tx.us>
Cc: Leticia Barrera <lbarrera@acemart.com>
Subject: RE: Clarification Needed- Ace Mart Restaurant Supply

Good Afternoon Nadia,

Thank you for this communication and opportunity to provide the correction. Or proposal did include total Freight cost for the Utility items, but I will get that pricing itemized for the two line items. I hope to have that final response to you by end of day today after I reach out to my Manufacturer Representative.

*Thank you,
Leticia "Leti"*



Leticia Barrera | School Contract Specialist
2653 Austin Highway | San Antonio TX 78218
Schools Hotline: (210) 323-4422
lbarrera@acemart.com
schools@acemart.com

From: Powers, Nadia L <nadia.powers@crowley.k12.tx.us>
Sent: Tuesday, January 21, 2025 1:35 PM
To: Schools <Schools@acemart.com>
Subject: Clarification Needed- Ace Mart Restaurant Supply
Importance: High

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Good afternoon,

This is Nadia Powers, Director of Purchasing with Crowley ISD and currently RFP-050-2024-2025 Kitchen Equipment For DeerCreek ES, MeadowCreek ES & Sycamore ES is in the evaluation phase.

There is a request for your company's proposed pricing to include freight charges for the below.

If you would like for your bid response to continue the evaluation phase, please provide me with the below no later than 9:00am on 1-22-2025. If I do not receive the answers to the below line items, your bid lines #6 and #7 will be disqualified from the evaluation phase.

Please provide the proposed price including freight for each of the below line items:

Line Item #6- Utility PassThrough Heated Cabinet
Quantity Requested is 6
Manf. # is PT-HC-30-SS-2S-2S-D

Total: ENTER TOTAL HERE

Line Item #7- Utility PassThrough Refrigerator
Quantity Requested is 6

Manf. # is PT-R-30-SS-2S-2S-D

Total: **ENTER TOTAL HERE**

Thank you,

Nadia Powers, M.S.Ed., RTSBA

Director of Purchasing

Crowley ISD



****Interested in Doing Business with Crowley ISD, please visit crowleyisdtx.ionwave.net and sign up for bid notifications for possible business opportunities.****



Disclaimer

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Disclaimer

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From: [Hickman, Charles](#)
To: [Powers, Nadia L](#)
Subject: RE: [EXTERNAL]: Reference Check-ACE MART RESTAURANT SUPPLY COMPANY
Date: Wednesday, January 15, 2025 6:08:24 AM
Attachments: [image001.png](#)
[image002.png](#)

CAUTION: This email originated from outside Crowley ISD District. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Good Morning Nadia:

From: Powers, Nadia L <nadia.powers@crowley.k12.tx.us>
Sent: Tuesday, January 14, 2025 4:21 PM
Subject: [EXTERNAL]: Reference Check-ACE MART RESTAURANT SUPPLY COMPANY

You don't often get email from nadia.powers@crowley.k12.tx.us. [Learn why this is important](#)

CAUTION: [EXTERNAL EMAIL] - This email originated from outside of Fort Bend ISD.
Do not click links or open attachments unless you recognize the sender and know the content is safe.

Good afternoon,

My name is Nadia Powers, Director of Purchasing with Crowley ISD and the company **ACE MART RESTAURANT SUPPLY COMPANY** listed your organization as a reference. We are in the process of reviewing all responsive Requests for proposals for Kitchen Equipment For DeerCreek ES, MeadowCreek ES & Sycamore ES. If you can please provide your responses to the below questions at your earliest convenience, I would really appreciate it. Thank you for your time in advance.

Reference Question	Answers from Requestee
1. What is the name of the person providing this reference check along with your organization name?	Charles Hickman Fort Bend ISD Child Nutrition Department Kitchen Equipment Maintenance Supervisor
2. Please describe what product and or service this company provided to your organization.	Have helped the Department purchas, for replacement, of Reach-in/Reach-Thru Coolers and Warmers, Dish Washers, Walk-in Cooler and

	Freezers, Convection Ovens, Combi Ovens, Serving Lines.
3. Was the communication with the contractor adequate?	Excellent Communication.
4. How satisfied were you with the delivery of the goods/service provided by this vendor? (Poor; Below Average; Average; Above Average; Excellent)	Excellent
5. Why did your organization select this company over other vendors that can provide the same and or similar service?	Lowest Quote
6. How responsive was this vendor in addressing and or correcting problems to identified services? (Poor; Below Average; Average; Above Average; Excellent)	Excellent
7. Have you done business with this company in the last 12 months? (Yes or No) If no, please advise the last time you done business with this identified vendor.	YES
8. If you are still utilizing this vendor, how likely are you to continue a business relationship with this company? (Likely or Unlikely)	LIKELY
9. Please provide any relevant information you would like to share about this company?	Great Customer Service

Thanks, Charles Hickman

Thank you,

Nadia Powers, M.S.Ed., RTSBA

Director of Purchasing

Crowley ISD



****Interested in Doing Business with Crowley ISD, please visit crowleyisdtx.ionwave.net and sign up for bid notifications for possible business opportunities.****



From: [Kam Bridgers](#)
To: [Powers, Nadia L](#)
Subject: RE: Reference Check-ACE MART RESTAURANT SUPPLY COMPANY
Date: Wednesday, January 15, 2025 7:43:50 AM
Attachments: [image003.png](#)
[image004.png](#)
[image005.png](#)

CAUTION: This email originated from outside Crowley ISD District. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Morning-

I have completed the ACE MART reference request.

Our business with ACE MART has been solely based on lowest price and accuracy of the quote. All transactions have been professional and timely. I would recommend Ace Mart for you kitchen equipment needs.

Have a wonderful day-

Kam Bridgers
Waxahachie ISD
Director of Student Nutrition
972-923-4630
kbridgers@wisd.org



Our vision is to be a district where innovation thrives and growth is limitless.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity. Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. Mail:
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
 2. Fax: (833) 256-1665 or (202) 690-7442; or
 3. Email: program.intake@usda.gov.
- This institution is an equal opportunity provider.

From: Powers, Nadia L <nadia.powers@crowley.k12.tx.us>
Sent: Tuesday, January 14, 2025 4:21 PM

Subject: Reference Check-ACE MART RESTAURANT SUPPLY COMPANY

You don't often get email from nadia.powers@crowley.k12.tx.us. [Learn why this is important](#)

CAUTION: This email originated from outside of the organization. Do not click links, open attachments, or reply unless you recognize the sender's email address and know the content is safe.

Good afternoon,

My name is Nadia Powers, Director of Purchasing with Crowley ISD and the company **ACE MART RESTAURANT SUPPLY COMPANY** listed your organization as a reference. We are in the process of reviewing all responsive Requests for proposals for Kitchen Equipment For DeerCreek ES, MeadowCreek ES & Sycamore ES. If you can please provide your responses to the below questions at your earliest convenience, I would really appreciate it. Thank you for your time in advance.

Reference Question	Answers from Requestee
1. What is the name of the person providing this reference check along with your organization name?	Kam Bridgers – Director of Student Nutrition
2. Please describe what product and or service this company provided to your organization.	Smallwares, ice machines, various kitchen equipment found in all schools
3. Was the communication with the contractor adequate?	Yes.
4. How satisfied were you with the delivery of the goods/service provided by this vendor? (Poor; Below Average; Average; Above Average; Excellent)	Excellent. Would recommend
5. Why did your organization select this company over other vendors that can provide the same and or similar service?	Price was the deciding factor
6. How responsive was this vendor in addressing and or correcting problems to identified services? (Poor; Below Average; Average; Above Average; Excellent)	We have had zero issues with Ace Mart.

7. Have you done business with this company in the last 12 months? (Yes or No) If no, please advise the last time you done business with this identified vendor.	Yes.
8. If you are still utilizing this vendor, how likely are you to continue a business relationship with this company? (Likely or Unlikely)	Likely
9. Please provide any relevant information you would like to share about this company?	Ace Mart has always responded quickly and professionally.

Thank you,

Nadia Powers, M.S.Ed., RTSBA

Director of Purchasing

Crowley ISD



★★★★★
FIVE-STAR SERVICE
How was my service today?

****Interested in Doing Business with Crowley ISD, please visit crowleyisdtx.ionwave.net and sign up for bid notifications for possible business opportunities.****





RFP-050-2024-2025 Addendum 1
ACE MART RESTAURANT SUPPLY
COMPANY
Supplier Response

Event Information

Number: RFP-050-2024-2025 Addendum 1
Title: Kitchen Equipment For DeerCreek ES, MeadowCreek ES & Sycamore ES
Type: Request for Proposal
Issue Date: 12/18/2024
Deadline: 1/14/2025 02:00 PM (CT)
Notes: **Crowley ISD is receiving RFP's (Request for Proposals) for vendors that can supply the district with specific kitchen equipment that will be housed at DeerCreek ES, MeadowCreek ES & Sycamore ES. Full list of items including locations can be located under the "Attachments" tab of this RFP.**

No exceptions or alternates will be accepted for this RFP. Below is a snapshot of items being requested in this RFP. This RFP will be awarded to one (1) vendor based on the evaluation

criteria of this RFP. The awarded vendor will work with the Director of Maintenance regarding delivery of items in question.

Manufacturer #	Item Description	Quantity Being Requested
TC5003WN	Speed Queen Washer	3
DC5003WE	Speed Queen Dryer	3
MCT-SM1	Mod-U-Serve Drop Front Milk Cooler	6
C539-CLDC-4	Metro Mobile Proofer	3
PT-HC-30-SS-2S-2S-D	Utility PassThrough Heated Cabinet	6
PT-R-30-SS-2S-2S-D	Utility PassThrough Refrigerator	6
7-20G PRO	Alto Shaam NG 120 Volt Oven	12
5016707	Stacking Hardware	6
5026980	Installation Kit	12
1675KIT48	Dormont Blue Hose Gas Connection Kit	12
V2B18B	Vulcan Gas Range	3
CANRK162M	Regency Can Rack	3
LG-2436-BRK	Little Giant Utility Cart	6
600DP482212 P	Regency Dunnage Rack	3
CPMU244875 PDPKG	Cambro Mobile Drying Rack	6
600PR20316K	Regency Pan Rack	3
CM-1814-C	Mobile Tray Lowerator	6
Metro 5X537G4	Cold Storage Shelving	12
Metro 5X567G4	Cold Storage Shelving	36
Metro 5X56GX3	Dry Storage Shelving	18

This RFP is in accordance with Title 2 of the Code of Federal Regulations (2 CFR) Part 200, the United States Department of Agriculture (USDA) and Texas Department of Agriculture (TDA) to procure vendors who provide goods and or services purchased by Crowley ISD using federal funds. All qualified vendors are encouraged to participate, including any vendor that has been awarded to a previous proposal with CUSD. This proposal may be utilized by local, state, federal, child nutrition and grant funded programs.

The District reserves the right to award to a single vendor and/or multiple vendors based on the evaluation criteria and is deemed to be most advantageous to the District. Vendors are allowed to NO BID the line items they do not have access to. All submitted proposals will be evaluated.

All new equipment are turn-key purchases and must include all needed installations, equipment and related costs. This is not a public works proposal.

The District reserves the right to reject any or all proposals, and all proposals submitted are subject to this reservation. Proposals may be rejected, among other reasons, for any of the following specific reasons:

- A. Proposal received after the time limit for receiving proposals as stated in the advertisement.
- B. Proposal containing any irregularities.
- C. Unbalanced value of any items.
- D. Improper or insufficient proposal guaranty, if required.
- E. Where the Proposer, any Sub-contractor or Supplier, or the surety on any bond given, or to be given, is in litigation with the District or where such litigation is contemplated or imminent, in the sole opinion of the District.

*****Crowley ISD will be closed in observance of the holiday break from 12-23-2024 through 1-3-2025. The District will re-open on 1-6-2025.*****

All questions must be submitted via lonwave by 12:00 PM noon on 1-6-2025. No verbal responses will be provided. Should any questions be submitted via lonwave, all questions will be provided an answer on 1-7-2025 via lonwave via end of business day.

Bid will close promptly at 2pm on 1/8/2025. Prices will be read aloud on 1/8/2025 at 2:30pm via Zoom. The Zoom link is provided within attribute #16 and this reading is not mandatory. Once bid is evaluated, the recommendation is taken to CISD Board for approval, a notice of selection will go out in lonwave to vendors that submitted to this RFP.

Contact Information

Contact: Nadia Powers Director of Purchasing
Address: Purchasing
1900 Crowley Pride Dr.
Fort Worth, TX 76036
Phone: (817) 297-5219
Fax: (817) 297-5203
Email: nadia.powers@crowley.k12.tx.us

ACE MART RESTAURANT SUPPLY COMPANY Information

Address: 2653 AUSTIN HIGHWAY
SAN ANTONIO, TX 78218
Phone: (210) 323-4415
Email: schoolbids@acemart.com

By submitting your response, you certify that you are authorized to represent and bind your company.

Leticia Barrera

Signature

Submitted at 1/14/2025 10:17:45 AM (CT)

schools@acemart.com

Email

Supplier Note

We thank you for this opportunity to bid this project!

Requested Attachments

M/WBE/HUB Certificates

Attach M/WBE/HUB Certificates here

No response

Additional Certification and or License

Attach Additional Certification and or License here

No response

Main Vendor Info form

Attach completed vendor information form here

CISD Main Vendor Info Form
Update 2-10-2020 (Fillable).pdf

W9 Form

Attach Vendor W9 Here

W-9.pdf

Certificate of Insurance

Attach copy of COI here

COI Crowley-ISD_Ace-Mart-
Restau_24-25-Ace-Mart-_6-21-
2024_878524338_1.pdf

Conflict of Interest Questionnaire

Download the CIQ from the Attachments tab and upload a completed copy here.

Conflict of Interest.pdf

Disclosure of Lobbying Activities

Attach Disclosure of Lobbying Activities here if applies

No response

Data Sharing Agreement

Attach completed Data Sharing Agreement here if it applies

No response

Proposed Specifications

Please proposed specifications here in PDF format. This should be for all items being requested in this RFP.

Ace Mart Proposal Sheet.pdf

Response Attachments

Ace Mart Deviations.pdf

Ace Mart Deviations

Bid Attributes

1 Holiday Observance Closure

*****Crowley ISD will be closed in observance of the holiday break from 12-23-2024 through 1-3-2025. The District will re-open on 1-6-2025.*****

All questions must be submitted via lonwave by 12:00 PM noon on 1-6-2025. No verbal responses will be provided. Should any questions be submitted via lonwave, all questions will be provided an answer on 1-7-2025 via lonwave via end of business day.

2 Section 1.0 - Proposal Requirements

3 Authorized Signature

The undersigned, in submitting this Request for Proposals and endorsement of same, represents that he/she is authorized to obligate his/her Firm, that he/she is an equal opportunity employer and will not discriminate with regard to race, color, religion, sex, national origin, age or disability unrelated to job performance of this Bid/Proposal; that he/she will abide by all the policies and procedures of CISC; and that he/she has read this entire Bid/Proposal package, is aware of the covenants contained herein and will abide by and adhere to the expressed requirements in ALL sections of this RFP.

~~~This is your electronic signature.

☒ Yes

☐ No

### 4 Authorized Representative Name and Title

Name and title of authorized official signing this document.

Leticia Barrera / School Contract Specialist

### 5 Crowley ISD Instructions to Proposers

Crowley ISD is receiving RFP's (Request for Proposals) for vendors that can supply the district with specific kitchen equipment that will be housed at DeerCreek ES, MeadowCreek ES & Sycamore ES. Full list of items including locations can be located under the "Attachments" tab of this RFP.

Interested vendor must review and agree to the Instructions document located in the Attachment tab of this RFP.

~~~This is your electronic signature.

☒ Yes

☐ No

6 Crowley ISD Standard Terms and Conditions

Crowley ISD standard terms and conditions are listed in an attachment. Please check if you agree to CISC standard terms and conditions.

~~~This is your electronic signature.

☒ Yes

☐ No

## 7 Additional General Conditions

1. If any work is completed on District premises, when the Vendor arrives at any school/facility, it is required that Vendor's representatives report to the District designated project manager, and to the main office when open, and sign in. If the Vendor is working multiple days, they are required to report on a daily basis and sign in. Proper clothing will be worn at all times. Sleeved t-shirts and long pants are the preferred attire with the company logo on the shirts. Any deviation from this will be reviewed for acceptance. CISD requires all Vendors doing business on CISD property to have their employees and vehicles easily identifiable from company logos on items such as vehicles, ball caps, shirts, and/or ID badges.
2. Alcohol, tobacco, and firearms are prohibited on all District property.
3. Any damage done to CISD property or its customer's property is the sole responsibility of the Vendor.
4. Vendors response shall include any and all costs within their proposal response, including but not limited to costs of bonding, delivery, permits, specialized equipment, or any other cost necessary.
5. Any product provided is to be factory new, and carry full factory warranty. No refurbished units.
6. The Vendor shall be solely responsible for its use of any subcontractor or any third-party acting on behalf of the Vendor.
7. Once a project begins, the Vendor selected must finish the work.
8. Vendor is to adhere to all specifications within this proposal request or otherwise attached. Any instance where any requirement is unclear or not specified, it shall not affect adherence to any other specification, and the Vendor shall use commercially reasonable efforts to satisfy any such requirement.

~~~This is your electronic signature.

☒ Yes

☐ No

8 Crowley ISD District Overview

The Crowley Independent School District (the "District") is a school district (political subdivision) located in Tarrant and Johnson Counties and is part of the Dallas-Fort Worth metroplex. The District covers approximately 57 square miles with an estimated population of approximately 80,000 people. The area's economy relies on manufacturing, agriculture and mineral production. Agricultural income is derived from beef cattle, dairy cattle, horses, cotton and grain. Minerals produced include oil, gas, sand and gravel.

The District employs over 2,400 employees and educates over 17,000 students. There are 63 languages spoken by students that attend Crowley ISD. Currently, Crowley ISD consists of 25 campuses, 15 elementary schools (PK-5 grade span), four (4) middle schools (6-8 grade span), two (2) 9th grade centers, two (2) high schools (10-12 grade span), one (1) learning center, one (1) career and technology center. The District is currently experiencing unprecedented growth and is averaging 1,171 annual new home closings.

Interested Proposers, please click on the below hyperlink to review the most recent demographic report. You may also copy and paste the hyperlink to your browser to open and view.

<https://drive.google.com/file/d/1avSXaYYzVnsiZ57jID6uGRi0ifTolzY3/view>

9 Communications Statement

Communications: Contact between vendors and Crowley ISD representatives and or Crowley ISD Board of Trustees during the proposal process and or evaluation process is prohibited. Any attempt by vendors during the proposal process and or during the evaluation process to contact CUSD representatives and or Crowley ISD Board of Trustees, may result in disqualification of your bid response. All communication shall go through the Purchasing Department during this competitive process. All questions received and the corresponding answers will be distributed to all bidders. No verbal responses will be provided. Response to questions will be posted in the form of an addendum to this request for qualifications via lonwave should there be any questions received. The vendors will be responsible for reviewing any posted applicable addenda. This is your electronic signature stating that you understand.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

## Scope of Work

Crowley ISD is receiving RFP's (Request for Proposals) for vendors that can supply the district with specific kitchen equipment that will be housed at DeerCreek ES, MeadowCreek ES & Sycamore ES. Full list of items including locations can be located under the "Attachments" tab of this RFP.

**No exceptions or alternates will be accepted for this RFP. Below is a snapshot of items being requested in this RFP. This RFP will be awarded to one (1) vendor based on the evaluation criteria of this RFP. The awarded vendor will work with the Director of Maintenance regarding delivery of items in question.**

| Manufacturer #      | Item Description                     | Quantity Being Requested |
|---------------------|--------------------------------------|--------------------------|
| TC5003WN            | Speed Queen Washer                   | 3                        |
| DC5003WE            | Speed Queen Dryer                    | 3                        |
| MCT-SM1             | Mod-U-Serve Drop Front Milk Cooler   | 6                        |
| C539-CLDC-4         | Metro Mobile Proofer                 | 3                        |
| PT-HC-30-SS-2S-2S-D | Utility PassThrough Heated Cabinet   | 6                        |
| PT-R-30-SS-2S-2S-D  | Utility PassThrough Refrigerator     | 6                        |
| 7-20G PRO           | Alto Shaam NG 120 Volt Oven          | 12                       |
| 5016707             | Stacking Hardware                    | 6                        |
| 5026980             | Installation Kit                     | 12                       |
| 1675KIT48           | Dormont Blue Hose Gas Connection Kit | 12                       |
| V2B18B              | Vulcan Gas Range                     | 3                        |
| CANRK162M           | Regency Can Rack                     | 3                        |
| LG-2436-BRK         | Little Giant Utility Cart            | 6                        |
| 600DP482212P        | Regency Dunnage Rack                 | 3                        |
| CPMU244875PDPKG     | Cambro Mobile Drying Rack            | 6                        |
| 600PR20316K         | Regency Pan Rack                     | 3                        |
| CM-1814-C           | Mobile Tray Lowerator                | 6                        |
| Metro 5X537G4       | Cold Storage Shelving                | 12                       |
| Metro 5X567G4       | Cold Storage Shelving                | 36                       |
| Metro 5X56GX3       | Dry Storage Shelving                 | 18                       |

This RFP is in accordance with Title 2 of the Code of Federal Regulations (2 CFR) Part 200, the United States Department of Agriculture (USDA) and Texas Department of Agriculture (TDA) to procure vendors who provide goods and or services purchased by Crowley ISD using federal funds. All qualified vendors are encouraged to participate, including any vendor that has been awarded to a previous proposal with CISC. This proposal may be utilized by local, state, federal, child nutrition and grant funded programs.

The District reserves the right to award to a single vendor and/or multiple vendors based on the evaluation criteria and is deemed to be most advantageous to the District. Vendors are allowed to NO BID the line items they do not have access to. All submitted proposals will be evaluated.

All new equipment are turn-key purchases and must include all needed installations, equipment and related costs. This is not a public works proposal.

~~~This is your signature stating you agree to the scope of work.

☒ Yes, I understand

☐ No

1
1**Delivery of All Equipment**

Items must be delivered to Cisd Warehouse Building 10400 N. Crowley Rd. Crowley TX 76036. There is a dock available for the awarded vendor to utilize during the delivery. Awarded vendor will work with Director of Maintenance on schedule for installation of equipment.

As a reminder, all new equipment are turn-key purchases and must include all needed installations, equipment and related costs.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

1  
2**Removal of Packaging**

The awarded vendor(s) will be required to remove and discard from Crowley ISD premises any and all packaging for this project.

~~~This is your electronic signature that you agree.

☒ Yes, I understand

☐ No

1
3**Period of Performance**

The period of performance will be from date of award through June 30, 2025. Crowley ISD has the option to extend this RFP at the end of any period of performance for up to 120 days if determined to be in the best interest of the district to ensure availability of products and or services for the quantity and items as identified. All purchases will be subject to the terms and conditions of this RFP.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

1  
4**Estimated Annual Expenditures**

Based on the current needs of Crowley ISD, the District estimates the spend amount for this purchase to be approximately \$684,000.00.

**\*\*This amount is an approximate. Actual amount will depend on awarded numbers.\*\***

1  
5**Tentative Timeline Information**

| Timeline                                                                                                                                 | Date                          |
|------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
| RFP Advertised Date                                                                                                                      | 12/18/2024 9:00 A.M. CST      |
| All RFP Questions Due via lonwave                                                                                                        | 1/6/2025 12:00 P.M. CST       |
| All RFP Questions will be answered in lonwave                                                                                            | 1/7/2025 End of Business Day  |
| RFP Closing Date<br><b>**Note this RFP will be publicly read aloud at 2:30 p.m. via Zoom on this date. Zoom Link in attribute #17.**</b> | 1/8/2025 2:00 P.M. CST        |
| Future Action Board Agenda Item                                                                                                          | January 2025                  |
| Consent Board Agenda Item For Board Approval                                                                                             | January 2025 or February 2025 |
| Anticipated Award Date                                                                                                                   | Upon Board Approval Date      |

**Award Information**

The District reserves the right to award to a single vendor and/or multiple vendors based on the evaluation criteria and is deemed to be most advantageous to the District. Vendors are allowed to NO BID the line items they do not have access to. All submitted proposals will be evaluated.

CISD has the right to terminate said contract at any time with any vendor if it is in the best interest of the District. If contract will be terminated, vendor will receive a notice 30 days prior to termination from the Purchasing Department. Crowley ISD has the option to extend this RFP at the end of any period of performance for up to 120 days if determined to be in the best interest of the district to ensure availability of products and or services that have been identified in this RFP.

**\*\*Do not provide any goods and or services without a bona-fide purchase order signed by the Director of Purchasing.\*\***

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

1
7

RFP Closing

The bid will close promptly at 2:00 pm on January 8, 2025. This RFP will be publicly opened via Zoom at 2:30 pm on January 8, 2025. The bid tabulation reading of this RFP is not mandatory for vendors to attend. Proposal offer must remain valid for at least 180 days. All vendors will be notified of outcome selection awarded via lonwave once bid has been evaluated and awarded.

To attend to the RFP closing call where each prospective bidder's submission will be read aloud, please click on the URL link at 2:30 p.m. CST on January 8, 2025 to attend. **Please note, no questions will be answered during this time.**

Nadia Powers is inviting you to a scheduled Zoom meeting.

Join Zoom Meeting

<https://crowley-k12-tx-us.zoom.us/j/98917778490?pwd=VMaz18hmSOqEkOaGXb8dq91os1jRuW.1>

Meeting ID: 989 1777 8490

Passcode: 038607

One tap mobile

+13462487799,,98917778490# US (Houston)

+12532050468,,98917778490# US

Dial by your location

• +1 346 248 7799 US (Houston)

• +1 253 205 0468 US

• +1 253 215 8782 US (Tacoma)

• +1 669 444 9171 US

• +1 669 900 6833 US (San Jose)

• +1 719 359 4580 US

• +1 646 931 3860 US

• +1 689 278 1000 US

• +1 929 436 2866 US (New York)

• +1 301 715 8592 US (Washington DC)

• +1 305 224 1968 US

• +1 309 205 3325 US

• +1 312 626 6799 US (Chicago)

• +1 360 209 5623 US

• +1 386 347 5053 US

• +1 507 473 4847 US

• +1 564 217 2000 US

Meeting ID: 989 1777 8490

1
8

Equipment and Installation Requirements

This proposal will be awarded to one vendor. All new equipment are turn-key purchases and must include all needed installations, equipment and related costs. This is not a public works proposal.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

1  
9

### Proposal Preparation and Response Costs

All travel, proposal preparation costs, and any costs related to the Vendors submitting a response to this proposal request shall be borne by the Vendor. The District will not be responsible for any Vendor expenses attributable to the preparation or response to this proposal request.

~~~This is your electronic signature.

☒ Yes

☐ No

2
0

Contract Dispute Resolution

All disputes arising in connection with the contract formed as a result of this proposal shall first be resolved through good faith negotiation. If, after negotiating in good faith for a period of thirty (30) calendar days, the parties are unable to resolve the dispute, then each party may seek resolution by exercising any rights or remedies available by law or in equity.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

2  
1

### District Purchase Orders

Does your company accept district purchase orders?

Vendor must type "Yes" or "No" as an answer

Yes

2  
2

### District Checks

Does your company accept district purchase checks for payment?

Vendor must type "Yes" or "No" as an answer

Yes

2  
3

### W-9 Form

Crowley ISD requires W-9's to be on file for all vendors from whom we purchase from. Please make sure to attach your current W9 to this advertised RFP prior to submitting your response. You may upload the document under the "Response Attachments" tab. Please indicate that you have read and will comply.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

2
4**Original Invoice Submission**

All invoices for products and or services must include the processed purchase order number associated with that purchase. All invoices must be emailed to accounts.payable@crowley.k12.tx.us.

If vendor selects to mail paper copies of invoices, please send to the below:

Crowley ISD
Attention: Accounts Payable
PO Box 688
Crowley TX. 76036

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

2  
5**Payments for Goods and Services**

Payment for goods and services shall be governed by Texas Government Code 2251. Upon the Vendor's request, CISD shall furnish applicable tax exemptions that the District holds. The District may dispute an invoice by providing an explanation of the basis for the dispute. The Vendor shall be responsible in securing credit memos, as may be needed, for any problems that may occur during the length of this proposal for any reason, including but not limited to over priced items, incorrect shipping charges, standard returns, or any charges not in accordance with this proposal.

2  
6**Credit Memos**

CISD expects awarded vendor's sales representative and/or customer service department to be responsible in securing credit memos, as may be needed, for any miscellaneous problems that may occur during the length of this proposal such as over priced items, shipping charges etc.

2  
7**Tax Exempt Status**

The Crowley Independent School District is exempt from Federal Excise Tax. DO NOT INCLUDE TAX IN PROPOSAL PRICES. Excise Tax Exemption Certificate will be furnished upon request. CISD Federal ID Number is 75-1247307.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

2
8**No Deviations**

I certify that there are **NO** deviations from the attached Special Terms, Conditions, and Specifications.

~~This is your electronic signature.

☐ Yes

☒ No

2
9**Deviations**

If your Firm intends to deviate from the Specifications listed in the attached documents, all such deviations must be listed here, with complete and detailed conditions and information included. The District will consider any deviations in its bid award decisions, and the District reserves the right to accept or reject any bids based upon any deviations indicated below. If none, please enter N/A (not applicable).

**Please see attached Deviations Sheet.

3
0**Dun & Bradstreet Number (DUNS #)**

The Data Universal Numbering System, abbreviated as DUNS or D-U-N-S, is a system developed and regulated by Dun & Bradstreet (D&B) that assigns a unique numeric identifier, referred to as a DUNS number, to a single business entity. The DUNS number is a nine-digit number issued by D&B assigned to each business location in the D&B database having a unique, separate, and distinct operation for the purpose of identifying them. Please enter your DUNS #. If you do not have one, please enter N/A (not applicable).

3
1**Covid-19 Vaccine Passport Prohibition**

Vendor certifies that it does not require its customers to provide any documentation certifying the customer's COVID-19 vaccination or post-transmission recovery on entry to gain access to, or to receive service from the Vendor's business. Vendor acknowledges that such a vaccine or recovery requirement would make Vendor ineligible for a state-funded contract.

~~~This is your electronic signature.

☒ Yes, I understand☐ No3  
2**Debts and Delinquencies Affirmation**

Vendor agrees that any payments due under the contract shall be applied towards any debt or delinquency that is owed to the State of Texas.

~~~This is your electronic signature.

☒ Yes☐ No3
3**Non-Collusive Bidding Certificate**

NON-COLLUSIVE BIDDING CERTIFICATE- By submission of this bid or proposal, the vendor certifies that: a) This bid or proposal has been independently arrived at without collusion with any other vendor/bidder or with any competitor. b) This bid or proposal has not been knowingly disclosed and will not knowingly be disclosed, prior to the opening of bids or proposals for this project, to any other bidder, competitor or potential competitor; c) No attempt has been or will be made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal; d) The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification under the penalties being applicable to the bidder as well as to the person signing on its behalf. FAILURE TO SIGN THIS CERTIFICATE MAY BE CAUSE FOR YOUR BID OR PROPOSAL TO BE REJECTED. Please check if you agree to the Non-Collusive Bidding statements above.

~~~This is your electronic signature.

☒ Yes☐ No

3  
4**Criminal Background Check Requirement**

If an employee of a contractor is covered under SB 9 the contractor must bear the burden of obtaining a national, fingerprint-based criminal history check. Under Section 22.0834 of the Education Code, the contractor is then required to certify to the district that the criminal history check has been performed. The contractor, not the district, is responsible for contacting DPS directly to set up an account for the purposes of obtaining criminal history record information. Under the statute SB 9, a contractor is required to conduct a criminal history review on an employee only when the following criteria has been met: • The employer has contracted with the district to provide services. • The particular employee will have continuing duties relating to the contract with the district. • The particular employee will have contact with students. A contractor or sub-contractor may not work on District property or any location the District deems a place where students are regularly present when: • they have been convicted of a felony or misdemeanor involving moral turpitude, as defined by Texas law they have charges pending, they have been convicted, received probation or deferred adjudication of any of the following: 1. Any offense against a child 2. Any sex offense 3. Any felony offense involving controlled substances 4. Any felony offense against property 5. Any other offense the District believes might compromise the safety of student, staff or property. A Bidder/Proposer's violation of this section shall constitute substantial failure. If the Bidder/Proposer is the person or owner or operator of the business entity, that individual may not self-certify regarding the criminal history record information and its review, and must submit original evidence acceptable to the district with this Agreement showing compliance. Possession of fire arms, alcohol and/or drugs, even in vehicles, is strictly prohibited on school property. The use of tobacco products are not allowed on school district property.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

3
5**Crowley ISD Indemnification/Fingerprinting Info**

Crowley ISD Indemnification/Fingerprinting Info are listed in an attachment. Please check if you agree to CISD Indemnification/Fingerprinting Info.

~~~This is your electronic signature.

☒ Yes

☐ No

3  
6**Crowley ISD Insurance Provisions**

Crowley ISD Insurance Provisions are listed in an attachment. If vendor's staff will be on a school site while students will be present, vendor must comply with Texas Education Code Chapter 22. This is required for all Texas Public Schools. If vendor staff will be on school site while students will be present, you must attach copy of insurance to your bid response.

If your staff will not be on campus when students are present, you MAY not have covered employees. Crowley ISD recommends all vendors consult their legal counsel for guidance in compliance with this law. Please check if you agree to CISD Insurance Provisions.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

3
7**Felony Conviction Notification**

Texas Education Code, Section 44.034, Notification of Criminal History, Subsection (a), states, "a person or business entity that enters into a contract with a school district must give advance notice to the District if the person or owner or operator of the business entity has been convicted of a felony." The notice must include a general description of the conduct resulting in the conviction of a felony. Subsection (b) states, "a school district may terminate a contract with a person or business entity if the district determines that the person or business entity failed to give notice as required by Subsection (a) or misrepresented the conduct resulting in the conviction." The district must compensate the person or business entity for services performed before the termination of the contract.

~~~Please select the statement that applies to your company regarding the Felony Conviction Notification Publicly held corporation-N/A = My firm is a publicly-held corporation; therefore, this reporting requirement is not applicable. No = My firm is not owned nor operated by anyone who has been convicted of a felony. Yes = My firm is owned or operated by the following individual(s) who has/have been convicted of a felony.

3  
8**Felony Conviction Details**

If your firm is owned or operated by a convicted felon, please list the name of the felon and the details of the conviction. If not applicable, please enter N/A (not applicable).

3  
9**Disclosure of Interested Parties**

House Bill 1295 - Disclosure of Interested Parties: CISD may not enter into certain contracts with a business entity that is in excess of \$50,000 or more in one transaction unless the business entity submits a disclosure of interested parties to CISD at the time the business entity submits the signed contract. The Texas Ethics Commission website [https://www.ethics.state.tx.us/whatsnew/elf\\_info\\_form1295.htm](https://www.ethics.state.tx.us/whatsnew/elf_info_form1295.htm) provides the appropriate instructions on how to file Form 1295. CISD Purchasing Department will request the form 1295 as needed.

#### Conflict of Interest Questionnaire

Conflict of Interest: It is the vendor's responsibility to notify the school district if there is a conflict of interest. The following website will provide the appropriate form to be completed and submitted with the vendor's proposal. Website: <https://www.ethics.state.tx.us/forms/conflict/>. By law this questionnaire must be filed with the records administrator of the local government not later than the 7th business day after the date the person becomes aware of facts that require the statement to be filed. See Section 176.006, Local Government Code. A person commits an offense if the person violates Section 176.006, Local Government Code. An offense under this section is a Class C misdemeanor. (Ref H.B. 23.)

Officers of the Crowley Independent School District are as follows:

- Dr. Michael McFarland, Superintendent of Schools
- Daryl R.Davis,II, Board President
- Gary Grassia, 1st Vice President
- Dr. Mia Hall, 2nd Vice President
- Nedra Robinson, Board Secretary
- June Davis, Board of Trustee Member
- Dr. La Tonya Woodson-Mayfield, Board of Trustee Member
- Kelicia Stevenson, Board of Trustee Member
- 

The Conflict of Interest Questionnaire form can also be located under the "Attachments Tab" of this advertised RFP. If you are required to file, attach your completed conflict of interest questionnaire under the "Response Attachments" Tab of this RFP.

If there is a conflict of interest, answer yes and then complete the conflict of interest questionnaire and upload it to the "Response Attachments" tab of this RFP.

If there is no Conflict of Interest, please select N/A for your answer and mark N/A on the conflict of interest questionnaire, sign the form and then upload it under the "Response Attachments" tab of this RFP.

☐ Yes

☒ N/A

#### Prohibition on Contracts with Companies Boycotting Israel (HB 89)

Pursuant to Texas Government Code, Chapter 2270, as amended, if Proposer is a for-profit organization, association, corporation, partnership, joint venture, limited partnership, limited liability partnership, or limited liability company, including a wholly owned subsidiary, majority-owned subsidiary, parent company, or affiliate of those entities or business associations (specifically excluding sole proprietorships) that exists to make a profit which has ten (10) or more full-time employees and the value of the contract with Owner is \$100,000 or more, the Proposer represents and warrants to the Owner that the Proposer does not boycott Israel and will not boycott Israel during the term of this Agreement.

**Note:** On April 25, 2019, the U.S. District Court for the Western District of Texas entered a preliminary injunction enjoining the enforcement of the above clause in any state contract. Texas Government Code, Chapter 2270 has been amended since the date of the injunction and the requirement of the statute is included above in its amended form. As the statute may not cure the entire breadth of issues addressed by injunction, the Owner does not intend to seek enforcement of this statute until further order of this or higher court having jurisdiction over the issue.

~~~This is your electronic signature.

☒ Yes

☐ No

4
2 **Prohibition on Contracts with Certain Companies (SB 252)**

The Proposer verifies that neither the company, nor any subsidiaries, nor entities under common control, are included in or identified on a list maintained by the Texas Comptroller's Office as a "terrorist organization"

~~~This is your electronic signature.

☒ Yes

☐ No

**4**  
**3** **Prohibition from Contracting with Abortion Providers**

Pursuant to Texas Government Code Chapter 2272, Vendor certifies by its signature below that it is not an abortion provider or an affiliate of an abortion provider whereby the provider or affiliate receives something of value derived from state or local tax revenue. Any contract entered into by the District is void if the vendor has such a prohibited affiliation or contractual relationship.

~~~This is your electronic signature.

☒ Yes

☐ No

4
4 **Contract with person indebted to school district Texas Education Code 44.044**

Sec. 44.044. CONTRACT WITH PERSON INDEBTED TO SCHOOL DISTRICT.

a) The board of trustees of a school district by resolution may establish regulations permitting the school district to refuse to enter into a contract or other transaction with a person indebted to the school district.

b) It is not a violation of this subchapter for a school district, under regulations adopted under Subsection (a), to refuse to award a contract to or enter into a transaction with an apparent low bidder or successful proposer that is indebted to the school district.

c) In this section, "person" includes an individual, sole proprietorship, corporation, nonprofit corporation, partnership, joint venture, limited liability company, and any other entity that proposes or otherwise seeks to enter into a contract or other transaction with the school district requiring approval by the board.

I certify I am not indebted to Crowley ISD.

~~~This is your electronic signature.

☒ I certify

☐ I do not certify

4  
5**Code of Conduct**

Vendors and their suppliers, installers and all others working on CISD schools/projects are required to understand and comply with the following rules and responsibilities. Failure to comply with the following rules and responsibilities may result in a worker's removal from the schools/projects and/or the termination of the subcontractor's contract. Vendors are responsible for their suppliers and installers adherence to these policies. All personnel working on schools/projects will be required to indicate their understanding and agreement to comply with these rules and responsibilities by signing this document. 1. Vendors employees, installers and suppliers who will be entering the district site should check in with the CISD designated representative. 2. Vendors employees, installers and supplier must wear picture ID badges while on CISD property. See Criminal Background Check Notification attribute included in this proposal. 3. The use of any tobacco products are PROHIBITED on school property. These prohibited items include but are not limited to cigarettes, cigars, chewing tobacco and snuff. 4. Drugs and alcoholic beverages are PROHIBITED. 5. The use of vulgar or improper language is PROHIBITED. CISD will determine on a case by case basis what constitutes vulgar or improper language. 6. Unacceptable behavior including physical or verbal intimidation, horseplay, or fighting by any individual on school property/projects will result in immediate removal from site. CISD staff will determine unacceptable behavior. 7. School requirements will occasionally result in the untimely termination of a subcontractor's daily activities. Vendors are expected to anticipate and understand these circumstances and also work with CISD to make up any scheduling. 8. ALL CONTACT WITH STUDENTS IS STRICTLY PROHIBITED. 9. Vendor's employees, installers and suppliers must be properly dressed in work attire which includes the use of proper work shoes and any personal protection equipment that is needed. 10. Vendor's employees, installers and suppliers will promptly leave the school campus at the end of each work shift. 11. Weapons of any type are not allowed on the job site or parking area. Vendor's employees will comply with all state and district rules regarding weapon free zones. 12. Vendor's employees, installers and suppliers shall submit such background information as may be requested by CISD to perform criminal background evaluations/investigations. 13. No person who has charges pending or who has been convicted, received probation or deferred adjudication for the following shall be engaged to work on CISD property where students are present: · Any offense against a child. · Any sex offense. · Any crimes against persons involving weapons or violence. · Any felony offense against property; or · Any other offense that CISD believes might compromise the safety of students, staff or property. I understand and agree to comply with the rules and responsibilities as stated in the Job Site Code of Conduct. Additionally, I certify that neither I nor any of my employees are currently in violation or in the future will violate the rules and responsibilities stated above.

~~~This is your electronic signature.

☒ I certify

☐ I do not certify

4
6**Resident Bidder's Certification**

Texas Government Code Chapter 2252 relates to bids by nonresident contractors. The pertinent portions of the Act are as follows: Section 2252.001(3) "Nonresident bidder" means a bidder who is not a resident. Section 2252.001(4) "Resident bidder" means a bidder whose principal place of business is in this state, including a contractor whose ultimate parent company or majority owner has its principal place of business in this state. Section 2252.002 A governmental entity may not award a governmental contract to a nonresident bidder unless the nonresident underbids the lowest bid submitted by a responsible resident bidder by an amount that is not less than the amount by which a resident bidder would be required to underbid the nonresident bidder to obtain a comparable contract in the state in which the nonresident's principal place of business is located.

Is the vendor a Resident Bidder of Texas as defined in Texas Government Code Section 2252.001(4)?

~~~This is your electronic signature.

☒ Yes

☐ No

4  
7**Non-Resident Bidder's Certification**

Nonresident Bidder of Texas as defined in Texas Government Code Section 2252.001(3) ~~~If your firm is not a Resident Bidder of Texas as defined in Texas Government Code Section 2252.001(4), indicate your firm's principal place of business City and State. If not applicable, please enter N/A (not applicable).

N/A

4  
8**Place of Business**

For the contract for goods and services, other than goods and services related to telecommunications and information services, building construction and maintenance, or instructional materials, whether the vendor or the vendors ultimate parent company or majority owner:

- 1.Has its principal place of business been located in the state of Texas; OR
- 2.Employs at least 500 persons in the state of Texas
- 3.IS YOUR PARENT COMPANY OR MAJOR OWNER A TEXAS BASED BUSINESS?

1. Yes 2. No 3. Yes

4  
9**Number of Employees**

For the contract for goods and services, other than goods and services related to telecommunications and information services, building construction and maintenance, or instructional materials, whether the vendor or the vendors ultimate parent company or majority owner:

- 1.Has its principal place of business in this state of Texas; OR
- 2.Employs at least 500 persons in this state.
- 3.IF YOU ARE NOT A TEXAS BASED BUSINESS, DO YOU HAVE MORE THAN 500 EMPLOYEES IN TEXAS?

274

5  
0**Public Records Notification**

The District is subject to the Texas Public Information Act and its limited exceptions. When applicable, District will provide third party notice but assumes no other liability or obligation to protect from disclosure third party information or records. Tex. Gov't Code § 552.305. I acknowledge and agree.

~~~This is your electronic signature.

☒ Yes, I Agree

☐ No

5
1**Objections to the Public Records Notification**

If your Firm has any objections to the release of information provided and contained in this solicitation, please list your objections below. Only those organizations providing objections below will receive third party notification. Objections to the release of information are subject to the applicable statutes and the interpretations of the office of the Attorney General of the State of Texas. If no objections, please enter N/A (not applicable).

N/A

5
2**Confidential Information Attached**

If any of a respondent's information is considered to be confidential or a trade secret belonging to the respondent and, if released would give advantage to a competitor or respondent, that information should be submitted with the proposal in a separate attachment marked 'CONFIDENTIAL.' The release of information marked 'Confidential' is subject to the applicable statutes and the interpretations of the office of the Attorney General of the State of Texas.

5
3**Compliance with Texas Family Code Provision**

Pursuant to Texas Family Code, Section 231.006, a child support obligor who is more than thirty (30) days delinquent in paying child support or a business entity in which the child support obligor is a sole proprietor, partner, shareholder, or owner with an ownership interest of at least twenty-five percent (25%) is not eligible to receive payments from State funds under a contract to provide property, materials, or services until all arrearages have been paid; the obligor is in compliance with a written repayment agreement or court order as to the existing delinquency; or a court of continuing jurisdiction over the child support order has granted the obligor an exemption as part of a court-supervised effort to improve earnings and child support payments. Select applicable certification:

Certification 1:

Person(s) certify that each owns least twenty-five percent (25%) of the business entity submitting this proposal (whether partnership, corporation or other entity) and that each of them is not ineligible, under Section 231.006 of the Texas Family Code, to receive the payments of State funds which may be disbursed in connection with a contract arising from this solicitation. Each of the signatories further acknowledge that a contract resulting from this solicitation may be terminated and payment may be withheld if the certification provided herein is found to be inaccurate. Please attach sheet of names and signatures in the Response Attachments tab. NOTE: Owners not owning at least twenty-five percent (25%) of the business entity submitting this proposal need not execute this certification and acknowledgement, check not applicable.

Certification 2:

Proposer certifies that he or she, is the proposing individual, or the sole proprietor of the proposing business, and is not ineligible under Section 231.006 of the Texas Family Code, to receive the payments of State funds which may be disbursed in connection with a contract arising from this solicitation, The undersigned each further acknowledges that a contract resulting from this solicitation may be terminated and payment may be withheld if the certification provided herein is found to be inaccurate.

~~~This is your electronic signature.

☒ Yes

☐ No

☐ N/A

5  
4**American With Disabilities Act**

Vendor represents and warrants its compliance with the requirements of the American with Disabilities Act (ADA) and its implementing regulations, as each may be amended.

~~~This is your electronic signature.

☒ Yes

☐ No

5
5**TRS Retiree Reporting**

In accordance with TRS requirements, TRS retirees engaged with a Texas public school district, or a 3rd Party Entity (an entity retained by a Texas public educational institution to provide personnel to the institution to perform duties or provide services that employees of the institution would normally perform or provide), must be reported by the Texas Public school district to TRS with the name and identifying requirements of each retiree for recording purposes. Employment by a third-party entity is considered employment by a Texas public educational institution subject to the employment after retirement laws and rules. For purposes of employment after retirement, retirees are considered employees during the first 12 consecutive-calendar-months following retirement, if they are performing duties or providing services for an educational institution that an employee of the institution would otherwise perform, and waiving, deferring, or foregoing compensation for those duties or services; working as independent contractors; working as a volunteer but performing duties or providing services that the retiree performed immediately before retiring and has an agreement to perform or provide those same services or duties after the first 12 full, consecutive-calendar-months after retirement. Employers are required to report these retirees, as if they were employees, each month during the first 12 calendar months after the retiree's effective date of retirement. If an Independent Contractor, Are you a TRS retiree, or as a Vendor, are any of your staff who are providing services to Crowley ISD TRS retirees? (If yes, please provide a separate attachment listing details within the "response attachment tab")

If this attribute does not apply to your company, please note "N/A."

~~~This is your electronic signature.

N/A

5  
6**Change in Law and Compliance with Laws**

Any alterations, additions, or deletions to the terms of the contract that are required by changes in federal or state law or regulations are automatically incorporated into the contract without written amendment hereto, and shall become effective on the date designated by such law or by regulation.

~~~This is your electronic signature.

☒ Yes, I understand

☐ No

5
7**Critical Infrastructure Subcontracts**

For purposes of this Paragraph, the designated countries are China, Iran, North Korea, Russia, and any countries lawfully designated by the Governor as a threat to critical infrastructure. Pursuant to Section 113.002 of the Business and Commercial Code, vendor shall not enter into a subcontract that will provide direct or remote access to or control of critical infrastructure, as defined by Section 113.001 of the Texas Business and Commerce Code, in this state, other than access specifically allowed for product warranty and support purposes to any subcontractor unless (i) neither the subcontractor nor its parent company, nor any affiliate of the subcontractor or its parent company, is majority owned or controlled by citizens or governmental entities of a designated country; and (ii) neither the subcontractor nor its parent company, nor any affiliate of the subcontractor or its parent company, is headquartered in a designated country. Vendor will notify CISD before entering into any subcontract that will provide direct or remote access to or control of critical infrastructure, as defined by Section 113.001 of the Texas Business & Commerce Code, in this state.

~~~This is your electronic signature.

☒ Yes

☐ No

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8

### Electrical Items

All electrical items must meet all applicable OSHA standards and regulations, and bear the appropriate listing from Underwriters Laboratory (UL), Factory Mutual Resource Corporation (FMRC), or National Electrical Manufacturers Association (NEMA).

~~~This is your electronic signature.

☒ Yes

☐ No

☐ N/A

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9

Federal Occupational Safety and Health Law

Vendor represents and warrants that all articles and services shall meet or exceed the safety standards established and promulgated under the Federal Occupational Safety and Health Act of 1970, as amended (29 U.S.C. Chapter 15).

~~~This is your electronic signature.

☒ Yes

☐ No

6  
0

### Buy American Provision

The District/State agency/Territory participates in the National School Lunch Program and School Breakfast Program and is required to use the nonprofit food service funds, to the maximum extent practicable, to buy domestic commodities or products for Program meals. A 'domestic commodity or product' is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR 210.21(d).

Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) added a provision, Section 12(n) to the National School Lunch Act (NSLA) (42 USC 1760(n)), requiring school food authorities (SFAs) to purchase, to the maximum extent practicable, domestic commodities or products. This Buy American provision supports the mission of the Child Nutrition Programs, which is to serve children nutritious meals and support American agriculture.

Pursuant to Federal Law, when federal funds are expended by Crowley ISD, CISD requires that the proposer certifies that during the term of an award by CISD resulting for this procurement process the vendor will be in compliance.

Does Vendor Agree? Yes or No or if this does not apply to you, please select N/A

~~~This is your electronic signature.

☐ Yes

☐ No

☒ N/A

6
1

Civil Rights/Discrimination

The vendor will be in compliance with mandatory standards and policies relating to Title VI of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities. Pursuant to Federal Law, when federal funds are expended by Crowley ISD, CISD requires that the proposer certifies that during the term of an award by CISD resulting for this procurement process the vendor will be in compliance.

~~~This is your electronic signature.

☒ Yes

☐ No

6  
2

### **Immigration**

Vendor represents and warrants that it shall comply with the requirements of the Immigration and Nationality Act (8 U.S.C. § 1101 et seq.) and all subsequent immigration laws and amendments. process the vendor will be in compliance.

~~~This is your electronic signature.

☒ Yes

☐ No

6
3

Media Release

Vendor shall not use CISD name, logo, or other likeness in any press release, marketing material, or other announcement without district prior written approval. CISD does not endorse any vendor, commodity, or service. Vendor is not authorized to make or participate in any media releases or public announcements pertaining to this procurement, the proposal or the services to which they relate without CISD prior written consent, and then only in accordance with explicit written instructions from the district.

~~~This is your electronic signature.

☒ Yes

☐ No

6  
4

### **Buy Texas Affirmation**

In accordance with Section 2155.4441 of the Texas Government Code, Vendor agrees that during the performance of a contract for services it shall purchase products and materials produced in Texas when they are available at a price and time comparable to products and materials produced outside this state.

~~~This is your electronic signature.

☒ Yes

☐ No

6
5

Antitrust Affirmation

The undersigned affirms under penalty of perjury of the laws of the State of Texas that (1) in connection with this proposal, neither I nor any representative of the bidder has violated any provision of the Texas Free Enterprise and Antitrust Act, Tex. Bus. & Comm. Code Chapter 15; (2) in connection with this proposal, neither I nor any representative of the bidder has violated any federal antitrust law; and (3) neither I nor any representative of the Respondent have directly or indirectly communicated any of the contents of this proposal to a competitor of the bidder or any other company, corporation, firm, partnership or individual engaged in the same line of business as the bidder.

~~~This is your electronic signature.

☒ Yes

☐ No

6  
6

### Technology Access Clause

Vendor expressly acknowledges that state funds may not be expended in connection with the purchase of an automated information system unless that system meets certain statutory requirements relating to accessibility by persons with visual impairment. Accordingly, Vendor represents and warrants to CISD that the technology provided to the district for purchase is capable, either by virtue of features included within the technology or because it is readily adaptable by use with other technology, of:

- providing equivalent access for effective use by both visual and non-visual means;
- presenting information, including prompts used for interactive communications, in formats intended for nonvisual use; and
- being integrated into networks for obtaining, retrieving, and disseminating information used by individuals who are not blind or visually impaired.

For purposes of this Section, the phrase "equivalent access" means a substantially similar ability to communicate with or make use of the technology, either directly by features incorporated within the technology or by other reasonable means such as assistive devices or services which would constitute reasonable accommodations under the Americans With Disabilities Act or similar state or federal laws. Examples of methods by which equivalent access may be provided include, but are not limited to, keyboard alternatives to mouse commands and other means of navigating graphical displays, and customizable display appearance.

In accordance with Section 2157.005 of the Texas Government Code, the Technology Access Clause contract provision remains in effect for any contract entered into before September 1, 2006.

~~~This is your electronic signature.

☐ Yes

☐ No

☒ N/A

6
7**Data Sharing Agreement**

Does your product or service involve the sharing of Student Data? The Data Sharing Agreement is attached for your review and can be found in the "Bid Attachments" Tab.

1. Data shall include but not limited to:

- CISD assigned student identification numbers
- CISD employee data
- Metadata
- User Content/Course Content
- All personally identifiable information in education records, directory data and other non-public education

2. Personally identifiable information (PII) as identified in the Family Education Rights and Privacy Act (FERPA)

3. De-identified information- Data or information that neither identifies nor provides the identity of an individual

****Note: If Crowley ISD will be making a purchase from your company, the data sharing agreement will be sent for review, completion of data and signature.****

Vendor must Answer either "Yes" " No" or " N/A"

~~~This is your electronic signature.

☐ Yes

☐ No

☒ N/A

6  
8**Prior Disaster Relief Contract Violation**

Under Sections 2155.006 and 2261.053 of the Texas Government Code, the Vendor certifies that the individual or business entity named in this proposal or contract is not ineligible to receive the specified contract and acknowledges that this contract may be terminated and payment withheld if this certification is inaccurate.

~~~This is your electronic signature.

☒ Yes

☐ No

6
9**Disaster Recovery Plan**

Upon request of the district, Vendor shall provide the descriptions of its business continuity and disaster recovery plans.

~~~This is your electronic signature.

☒ Yes

☐ No

7  
0**Financial Participation Prohibited Affirmation**

Pursuant to Section 2155.004(a) of the Texas Government Code, Vendor certifies that neither Vendor nor any person or entity represented by Vendor has received compensation from CISD to participate in the preparation of the specifications or solicitation on which this proposal or contract is based. Under Section 2155.004(b) of the Texas Government Code, Vendor certifies that the individual or business entity named in this Response or contract is not ineligible to receive the specified contract and acknowledges that the contract may be terminated and payment withheld if this certification is inaccurate.

~~~This is your electronic signature.

☒ Yes

☐ No

7
1**Dealings with Public Servants Affirmation**

Pursuant to Section 2155.003 of the Texas Government Code, Vendor represents and warrants that it has not given, offered to give, nor intends to give at any time hereafter any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor, or service to a public servant in connection with the contract.

~~~This is your electronic signature.

☒ Yes

☐ No

7  
2**Firearm Entity/Trade Association Nondiscrimination**

If VENDOR is not a sole proprietorship, has ten (10) or more employees, and the value of VENDOR's bid or proposal has a value of \$100,000 or more, VENDOR certifies by submitting VENDOR's bid or proposal that it does not have a practice, policy, guidance, or directive that discriminates against a firearm entity or firearm trade association, as defined by Texas Government Code Ann. Chapter 2274, and will not during the term of any contract with the DISTRICT, unless excepted from that law.

~~~This is your electronic signature.

☒ Yes

☐ No

7
3**Energy Company Boycott**

As required by Texas Government Code Ann. Chapter 2274, if VENDOR has ten (10) or more employees, is not a sole proprietorship, and if the value of VENDOR's bid or proposal has a value of \$100,000 or more, VENDOR certifies by submitting VENDOR's bid or proposal that it does not boycott energy companies and will not during the term of any contract with the DISTRICT, unless excepted by that law.

~~~This is your electronic signature.

☒ Yes

☐ No

7  
4**Equal Employment Opportunity**

Vendors shall not discriminate against any employee or applicant for employment because of race, religion, color, sex, or national origin. Bidder/proposer must certify that the company complies with Executive Order 11246, entitled "Equal Employment Opportunity," as amended by Executive Order 11375 and as supplemented in Department of Labor Regulations.

~~~This is your electronic signature.

☒ Yes

☐ No

7
5**Certification of Equal Employment Statement**

It is the policy of the District not to discriminate on the basis of race, color, national origin, gender, limited English proficiency or handicapping conditions in its programs. Vendor agrees not to discriminate against any employee or applicant for employment to be employed in the performance of this Contract, with respect to hire, tenure, terms, conditions and privileges of employment, or a matter directly or indirectly related to employment, because of age (except where based on a bona fide occupational qualification), sex (except where based on a bona fide occupational qualification) or race, color, religion, national origin, or ancestry. Vendor further agrees that every subcontract entered into for the performance of this Contract shall contain a provision requiring non-discrimination in employment herein specified, binding upon each subcontractor. Breach of this covenant may be regarded as a material breach of the Contract.

~~~This is your electronic signature.

☒ Yes

☐ No

7  
6**Davis Bacon Act**

Davis-Bacon Act wage rates for construction projects, 40 U.S.C. §3141 – §3144 and §3146 – §3148 as supplemented by Department of Labor regulation in 29 C.F.R. Part 5. If applicable to this contract, a copy of the current prevailing wage rate will be attached.

~~~This is your electronic signature.

☒ Yes

☐ No

7
7**Copeland Anti-Kickback Act**

The Copeland Anti-Kickback Act, 40 U.S.C. §3145, and Department Of Labor regulations, 29 C.F.R. Part 3, prohibiting kickbacks in exchange for employment on the project.

~~~This is your electronic signature.

☒ Yes

☐ No

7  
8**Certification Regarding Lobbying**

Applicable to Grants, Sub-grants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal Funds Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure. The undersigned certifies, to the best of his or her knowledge and belief, that: (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement. (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "disclosure Form to Report Lobbying," in accordance with its instructions. (3) The undersigned shall require that the language of this certification be included in the award documents for all covered sub-awards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub-recipients shall certify and disclose accordingly.

~~~This is your electronic signature.

☒ Yes

☐ No

7
9**Certificate Regarding Debarment Suspension**

Non-Federal entities are prohibited from contracting with or making sub-awards under covered transaction to parties that are suspended or debarred or whose principals are suspended or debarred. Covered transactions include procurement of goods or services equal to or in excess of \$100,000. Contractors receiving individual awards of \$100,000 or more and all sub-recipients must certify that the organizations and its principals are not suspended or debarred. By submitting this offer and signing this certificate you (the Vendor): (1) Certifies that no suspension or debarment is in place, which would preclude receiving a federally funded contract under the Federal OMB, A-102, common rule.

~~~This is your electronic signature.

☒ Yes

☐ No

80

**Disclosure of Lobbying Activities**

Disclosure of Lobbying Activities (Form SF-LLL) and instructions for completion of the form are found under the "Attachments" tab. You must complete the form and attach it to your submission. If nothing to disclose, enter "N/A" and sign the form prior to attaching it.

81

**Certification of Applicability to Sub-Contractors**

Vendor agrees that all contracts it awards pursuant to the Contract shall be bound by the foregoing terms and conditions.

~~~This is your electronic signature.

☒ Yes

☐ No

82

Subcontractor Information

If your company will have subcontractors for the duration of this contract, please list them here. If none, please enter N/A (not applicable).

Changes to the List of Subcontractors must be reviewed and approved in writing by the Crowley ISD Purchasing Department prior to any changes being made. This ensures that there is no conflict of interest involved during the duration of this agreement.

N/A

83

PR/Award # or Project Name Regarding Debarment

Please enter your PR/Award # or Project Name regarding debarment IF YOU HAVE ONE. If you don't have a #, please enter N/A (not applicable).

~~~This is your electronic signature.

N/A

84

**Clean Air and Clean Water Act**

Proposer must be in compliance with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387), as amended. Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).

~~~This is your electronic signature.

☒ Yes

☐ No

85

Energy Policy and Conservation Act

When federal funds are expended by Crowley ISD for any contract resulting from this procurement process, the vendor certifies that the vendor will be in compliance with mandatory standards and policies relating to energy efficiency which are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (42 U.S.C. 6321, et seq.; 49 C.F.R. Part 18; Pub. L. 94-163, 89 Stat. 871). ~~~ This is your electronic signature.

~~~This is your electronic signature.

☒ Yes

☐ No

8  
6**Solid Waste Disposal Act**

A non-Federal entity that is a state agency or agency of a political subdivision of a state and its contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines. I agree to comply with this Federal Rule.

~~~This is your electronic signature.

☒ Yes

☐ No

8
7**Rights to Inventions**

Rights to Inventions Made Under a Contract or Agreement. If the Federal award meets the definition of "funding agreement" under 37 CFR §401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency. Pursuant to this Federal Rule, when federal funds are expended by Crowley ISD, the vendor certifies that during the term of an award for all contracts by Crowley ISD resulting from this procurement process, the vendor agrees to comply with all applicable requirements as referenced in this Federal Rule.

~~~This is your electronic signature.

☒ Yes

☐ No

8  
8**Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708)**

Where applicable, all contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.

Pursuant to Federal Rule above, when federal funds are expended by Crowley ISD, the vendor certifies that during the term of an award for all contracts by Crowley ISD resulting from this procurement process, the vendor will be in compliance with all applicable provisions of the Contract Work Hours and Safety Standards Act.

**Vendor must type "Agree" or "Disagree."**

~~~This is your electronic signature.

Agree

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9

Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)

Contractors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.

Pursuant to Federal Rule above, when federal funds are expended Crowley ISD, the vendor certifies that during the term and after the awarded term of an award for all contracts by Crowley ISD resulting from this procurement process, the vendor certifies that it is in compliance with all applicable provisions of the Byrd Anti-Lobbying Amendment (31 U.S.C. 1352). The undersigned further certifies that:

(1) No Federal appropriated funds have been paid or will be paid for on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

(2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all covered sub-awards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub-recipients shall certify and disclose accordingly.

~~~This is your electronic signature.

☒ Yes

☐ No

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### **Encouragement of Historically Underutilized Business and Minority-and Women-Owned Businesses**

The District establishes the following minimum percentage goals for District work to be performed by HUBs or M/WBEs as prime contractors or as subcontractors for work valued at or above \$50,000 and advertised for competitive bid or competitive sealed proposals:

1. 20 percent of general purchases;
2. 25 percent of professional services
3. 20 percent of construction contracts

However, nothing in CH(Local) board policy shall operate in violation of law, including the provisions of the revised civil statutes of Texas, Texas Education Code 44.031, or any other provision of state or federal law.

9  
1**MWBE/WBE/HUB Compliance**

If vendor will be subcontracting any work under this award, if successful, vendor must agree to comply with federal requirements stated on 2 CFR §200.321 Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms. Please make sure to attach proper certification(s) in the response upload area.

~~~This is your electronic signature.

☒ Yes

☐ No

9
2**Record Retention**

When federal funds are expended by Crowley ISD for any contract resulting from this procurement process, the vendor certifies that it will comply with the record retention requirements detailed in 2 CFR § 200.333. The vendor further certifies that vendor will retain all records as required by 2 CFR § 200.333 for a period of five (5) years after grantees or sub-grantees submit final expenditure reports or quarterly or annual financial reports, as applicable, and all other pending matters are closed. I agree to comply with this Federal Rule.

~~~This is your electronic signature.

☒ Yes

☐ No

9  
3**Breach of Contract**

Contracts for more than the simplified acquisition threshold currently set at \$250,000, which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate. Pursuant to this Federal Rule, when federal funds are expended by Crowley ISD, Crowley ISD reserves all rights and privileges under the applicable laws and regulations with respect to this procurement in the event of breach of contract by either party. I agree with this Federal Rule.

~~~This is your electronic signature.

☒ Yes

☐ No

9
4**Termination for Cause and Convenience**

Termination for cause and for convenience by the grantee or sub grantee including the manner by which it will be affected and the basis for settlement. (All contracts in excess of \$10,000) Pursuant to this Federal Rule, when federal funds are expended by Crowley ISD, Crowley ISD reserves the right to immediately terminate any agreement in excess of \$10,000 resulting from this procurement process in the event of a breach or default of the agreement by Vendor, in the event vendor fails to: (1) meet schedules, deadlines, and/or delivery dates within the time specified in the procurement solicitation, contract, and/or a purchase order; (2) make any payments owed; or (3) otherwise perform in accordance with the contract and/or the procurement solicitation. Crowley ISD also reserves the right to terminate the contract immediately, with written notice to vendor, for convenience, if Crowley ISD believes, in its sole discretion that it is in the best interest of Crowley ISD to do so. The vendor will be compensated for work performed and accepted and goods accepted by Crowley ISD as of the termination date if the contract is terminated for convenience of Crowley ISD. Any award under this procurement process is not exclusive and Crowley ISD reserves the right to purchase goods and services from other vendors when it is in the best interest of Crowley ISD. I agree to abide by this Federal Rule.

~~~This is your electronic signature.

☒ Yes

☐ No

9  
5**Prohibition on Telecommunications/Video Services or Equipment, 2 C.F.R. §200.216**

All recipients of federal funding are prohibited from procuring, obtaining, extending, or renewing a contract to procure or obtain any equipment, system, or service that uses prohibited telecommunications equipment services as a substantial or essential component of any system, unless an exception is made in the regulation. The prohibited equipment is any telecommunications equipment produced by Huawei Technologies Company or ZTE Corporation, or any subsidiary or affiliate of those entities **OR** video surveillance and telecommunications equipment produced by Hytera Communications Corporation, Hangzhou Hikvision Digital Technology Company, or Dahua Technology Company, or any subsidiary or affiliate of such entities.

~~~This is your electronic signature.

☒ Yes

☐ No

9
6**Domestic Preference for Procurement**

VENDOR will, as appropriate and consistent with law, to the greatest extent possible, provide a preference for the purchase, acquisition, or use of goods, products, or materials produced in the United States (including, but not limited to, iron, aluminum, steel, concrete, and other manufactured products). These requirements must also be included in all sub-awards and contracts under VENDOR's contract. 2 C.F.R. §200.322.

~~~This is your electronic signature.

☒ Yes

☐ No

9  
7**Profit As a Separate Element**

For purchases using federal funds in excess of \$150,000, a Cooperative Member may be required to negotiate profit as a separate element of the price. [See, 2 CFR 200.323(b).] When required by a Cooperative Member, Proposer agrees and certifies that it will provide information and negotiate with the Cooperative Member regarding profit as a separate element of the price for a particular purchase. However, Proposer agrees that the total price, including profit, charged by Proposer to the Cooperative Member shall not exceed the awarded pricing, including any applicable discount, under Proposer's Cooperative Contract.

~~~This is your electronic signature.

☒ Yes

☐ No

9
8**Intangible Property**

All contracts paid from State or Federal grants must retain copyright for the State and Federal government (if a federally funded contract) unless otherwise negotiated in writing with the State and Federal government. Pursuant to the provisions in 2 CFR § 200.315, title to intangible property vests in the school district and/or purchasing cooperative, as long as such property is used for authorized purposes. However, the State and Federal awarding agency reserve a royalty-free, nonexclusive and irrevocable right to reproduce, publish, or otherwise use the work for Federal purposes when authorized to do so.

~~~This is your electronic signature.

☒ Yes

☐ No

99

### Prohibited Employee Assistance

Vendor certifies and agrees that it shall not assist an employee, contractor, or agent of the purchasing cooperative and/or of any other school district in obtaining a new job, if the Vendor knows or has probable cause to believe that the individual engaged in sexual misconduct regarding a minor or student in violation of the law. Routine transmission of an administrative or personnel file does not violate this prohibition.

~~~This is your electronic signature.

☒ Yes

☐ No

100

Companies Engaged in Business with Iran, Sudan, or a Foreign Terrorist Organization

In accordance with Texas Government Code, Chapter 2252, Subchapter F, school districts in the State of Texas, are prohibited from entering into a contract with a company that is identified on a list prepared and maintained by the Texas Comptroller or the State Pension Review Board under Texas Government Code Sections 806.051, 807.051, or 2252.153. By execution of this Agreement, Vendor certifies that it is not a listed company under any of those Texas Government Code provisions. Vendor hereby voluntarily and knowingly acknowledges and agrees that this Agreement shall be null and void should facts arise leading our organization to believe that the Vendor was a listed company at the time of this procurement.

~~~This is your electronic signature.

☒ Yes

☐ No

101

### Certificate Regarding Alcoholic Beverages and Tobacco-Free Campus Policy

The VENDOR agrees that it will abide by and implement the DISTRICT's Alcoholic Beverage and Tobacco-Free Campus Policy, which prohibits the use of alcoholic beverages and tobacco products, at any time, on DISTRICT-owned or leased buildings, on DISTRICT property and in DISTRICT vehicles.

~~~This is your electronic signature.

☒ Yes

☐ No

Certificate Regarding Drug-Free Workplace

This Drug-Free Workplace Certification form is required from all successful Proposers pursuant to the requirements mandated by Government Code sections 8350 et. seq., the Drug-Free Workplace Act of 1990. The Drug-Free Workplace Act of 1990 requires that every person or organization awarded a contract or grant for the procurement of any property or service from any State agency must certify that it will provide a drug-free workplace by performing certain specified acts. In addition, the Act provides that each contract or grant awarded by a State agency may be subject to suspension of payments or termination of the contract or grant, and the CONTRACTOR or grantee may be subject to debarment from future contracting, if the contracting agency determines that specified acts have occurred.

Pursuant to Government Code section 8355, every person or organization awarded a contract or grant from a State agency shall certify that it will provide a drug-free workplace by doing all of the following:

- 1) Publishing a statement, notifying employees that the unlawful manufacture, distribution, dispensation, possession, or use of a controlled substance is prohibited in the person's or organization's workplace, and specifying actions which will be taken against employees for violations of the prohibition;
- 2) Establishing a drug-free awareness program to inform employees about all of the following:
 - a) The dangers of drug abuse in the workplace;
 - b) The person's or organization's policy of maintaining a drug-free workplace;
 - c) The availability of drug counseling, rehabilitation and employee-assistance programs; and
 - d) The penalties that may be imposed upon employees for drug abuse violations;
- 3) Requiring that each employee engaged in the performance of the contract or grant be given a copy of the statement required by subdivision
 - (a) and that, as a condition of employment on the contract or grant, the employee agrees to abide by the terms of the statement. I, agree to fulfill the terms and requirements of Government Code section 8355 listed above and will
 - (a) publish a statement notifying employees concerning the prohibition of controlled substance at the workplace,
 - (b) establish a drug-free awareness program, and
 - (c) require each employee engaged in the performance of the contract be given a copy of the statement required by section 8355(a) and require such employee agree to abide by the terms of that statement.

I also understand that if the DISTRICT determines that I have either

- (a) made a false certification herein, or
- (b) violated this certification by failing to carry out the requirements of section 8355, that the contract awarded herein is subject to termination, suspension of payments, or both. I further understand that, should I violate the terms of the Drug-Free Workplace Act of 1990, I may be subject to debarment in accordance with the requirements of sections 8350 et. seq.

I acknowledge that I am aware of the provisions of Government Code sections 8350 et. seq. and hereby certify that I will adhere to the requirements of the Drug-Free Workplace Act of 1990.

~~~This is your electronic signature.

☒ Yes

☐ No

**Certificate Regarding Worker's Compensation**

Labor Code section 3700 in relevant part provides: Every employer except the State shall secure the payment of compensation in one or more of the following ways:

(a) By being insured against liability to pay compensation in one or more insurers duly authorized to write compensation insurance in this State.

(b) By securing from the Director of Industrial Relations a certificate of consent to self-insure, which may be given upon furnishing proof satisfactory to the Director of Industrial Relations of ability to self-insure and to pay any compensation that may become due to his employees.

I am aware of the provisions of section 3700 of the Labor Code, which require every employer to be insured against liability for worker's compensation or to undertake self-insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of work of this contract.

~~~This is your electronic signature.

☒ Yes

☐ No

E-Verify Programs

Employment Eligibility Verification: (as amended at 74 FR 2731) requires, as applicable, a condition for the award of any Federal contract at \$250,000 or greater, for Vendor to certify they are enrolled in, and is currently participating in, E-Verify or any other equivalent electronic verification of work authorization program operated by the U.S. Department of Homeland Security and does not knowingly employ any person who is an unauthorized alien in conjunction with the contracted services. A breach in compliance with immigration laws and regulations shall be deemed a material breach of the contract and may be subject to penalties up to and including termination of the contract.

Declaration

1. I have reviewed 48 CFR 52.222-54 and have sufficient knowledge of the personnel practices of the Business Entity to execute this Declaration on behalf of the Business Entity.
2. The Business Entity has legal counsel and has had the opportunity to consult that counsel, and accordingly it has not relied on the Governmental Entity's advice or counsel in complying with the legal requirements addressed in this Declaration.
3. The Business Entity is enrolled in and uses the federal E-Verify program to verify the eligibility to work of all newly hired employees of the Business Entity. Information on registration for and use of the E-Verify program can be obtained via the Internet at the Department of Homeland Security Web site: [http:// www.dhs.gov/E-Verify](http://www.dhs.gov/E-Verify).
4. The Business Entity does not knowingly employ applicants or retain in its employ a person whose immigration status makes them ineligible to work for the Business Entity.
5. The Business Entity has verified that any subcontractors utilized to deliver services to the Governmental Entity through the Business Entity's contract with the Governmental Entity use the E-Verify system and do not knowingly employ persons whose immigration status makes them ineligible to work for the subcontractor.
6. As an authorized agent of the Business Entity, I acknowledge notice that 48 CFR 52.222-54 requires that the Business Entity's compliance with the terms of this Declaration be incorporated into the Business Entity's contract for services with the Governmental Entity, and if the Business Entity fails to remedy a violation of this provision of its contract for services with the Governmental Entity within the thirty (30) day period prescribed in 48 CFR 52.222-54, violation of this term of that contract for services requires termination of that contract and that the Business Entity is liable to the Governmental Entity for actual damages.

I declare under penalty of perjury, a Class D Felony, that the foregoing representations are true.

~~~This is your electronic signature.

☒ Yes

☐ No

**Compliance with Anti-Trust Laws**

Pursuant to Texas Government Code § 2155.005, I affirm under penalty of perjury of the laws of the State of Texas that: 1. I am duly authorized to execute this contract on my own behalf or on behalf of the company, corporation, firm, partnership or individual (Company) listed below; 2. In connection with this bid, neither I nor any representatives of the Company have violated any provision of the Texas Antitrust laws codified in Tex. Bus. & Comm. Code Chapter 15; 3. In connection with this bid, neither I nor any representative of the Company have violated any federal antitrust law; and 4. Neither I nor any representatives of the Company have directly or indirectly communicated any of the contents of this bid to a competitor of the Company or any other company, corporation, firm, partnership or individual engaged in the same line of business as the Company.

Added by Acts 1995, 74th Leg., ch. 41, Sec. 1, eff. Sept. 1, 1995.

Pursuant to Federal Law, when federal funds are expended by CISD, CISD requires that the proposer certifies that during the term of an award by CISD resulting for this procurement process the vendor will be in compliance.

~~~This is your electronic signature.

☒ Yes

☐ No

Interlocal Agreement Clause - EPCNT (Educational Purchasing Cooperative of North Texas)

Crowley ISD is a member of EPCNT (*Educational Purchasing Cooperative of North Texas*) interlocal agreement that allows for any vendor that is awarded to an EPCNT compliant bid with an EPCNT district member, to piggyback from awarded bids. Several governmental entities around the Crowley Independent School District have indicated an interest in being included in this contract. Should these governmental entities decide to participate in this contract, would, (the vendor) agree that all terms, conditions, specifications, and pricing would apply? ****If you (the Vendor) checked yes, the following will apply: Government entities utilizing Internal Governmental contracts with the CISD will be eligible, but not obligated, to purchase materials/services under the contract(s) awarded as a result of this solicitation. All purchases by governmental entity other than CISD will be billed directly to that government entity and paid by that government entity. CISD will not be responsible for another government entity's debts. Each governmental entity will order their own materials/services as needed.

~~~This is your electronic signature.

☒ Yes

☐ No

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**Contractor's Certificate Regarding Cooperative Agreement**

Cooperative agreement means a legal instrument of financial assistance between a Federal awarding agency or pass-through entity and a non-Federal entity that, consistent with 31 U.S.C. 6302-6305:

(a) Is used to enter into a relationship the principal purpose of which is to transfer anything of value from the Federal awarding agency or pass-through entity to the non-Federal entity to carry out a public purpose authorized by a law of the United States (see 31 U.S.C. 6101(3)); and not to acquire property or services for the Federal Government or pass-through entity's direct benefit or use;

(b) Is distinguished from a grant in that it provides for substantial involvement between the Federal awarding agency or pass-through entity and the non-Federal entity in carrying out the activity contemplated by the Federal award.

(c) The term does not include:

- (1) A cooperative research and development agreement as defined in 15 U.S.C. 3710a; or
- (2) An agreement that provides only: (i) Direct United States Government cash assistance to an individual (ii) A subsidy (iii) A loan (iv) A loan guarantee, or (v) Insurance.

Pursuant to Federal Law, when federal funds are expended by CISD, CISD requires that the proposer certifies that during the term of an award by CISD resulting for this procurement process the vendor will be in compliance.

~~~This is your electronic signature.

☒ Yes

☐ No

108

Affiliated Purchasing Cooperatives

Crowley ISD is currently affiliated with the below cooperatives. If your company is currently awarded to any of these cooperatives and you are interested in submitting to this advertised line item RFP, you must submit to this proposal for possible evaluation.

| Cooperative Name |
|--|
| Allied State Cooperative |
| Buyboard Cooperative |
| Choice Partners Cooperative |
| Equalis Group Cooperative |
| Omnia Partners (Formally U.S. Communities) Cooperative |
| Sourcewell (Formally NJPA) Cooperative |
| Tarrant County Cooperative Purchasing Program |
| Texas DIR (Texas Department of Information Resources) |
| Texas SmartBuy Cooperative |
| TIPS- USA (The Interlocal Purchasing System) Cooperative |
| TXMAS- Texas Comptroller |

109

Section 2.0 - References

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0**Reference Requirements**

Please indicate below three business references that have contracted with your company to provide like products and/or services. Include: 1. Organization Name, 2. Address, 3. Contact Person, 4. Telephone number, 5. Email address, 6. Scope of project completed with this organization. Preferable references are school districts or other governmental entities. **Note: Failure to supply complete reference information may be grounds for bid/proposal disqualification. It is the vendor's responsibility to make appropriate assurance that the references provided are aware that CISD will be contacting them for a reference check. Failure of the references to timely respond to our reference check will directly impact the points assigned for this information on the selection process.** ~~ I have read and understand the references requirements.

~~~This is your electronic signature.

☒ Yes

☐ No

1  
1  
1**Reference 1**

Reference Number 1. Include: 1. Organization Name, 2. Address, 3. Contact Person, 4. Telephone number, 5. Email address, 6. Scope of project completed with this organization. Preferable references are school districts or other governmental entities.

Beeville ISD Mario Monjaras, Child Nutrition Director 605 N. Tyler Street, Beeville, TX 78102 361-362-6082 ext 1061 mmonjaras@beevilleisd.net Large equipment with drop shipments.

1  
1  
2**Reference 2**

Reference Number 2. Include: 1. Organization Name, 2. Address, 3. Contact Person, 4. Telephone number, 5. Email address, 6. Scope of project completed with this organization. Preferable references are school districts or other governmental entities.

Fort Bend ISD Charles Hickman, Child Nutrition Department Kitchen Equipment Supervisor 281-634-1855 16431 Lexington Blvd., Sugar Land, TX 77479 Charles.Hickman@fortbendisd.gov Large equipment with drop shipment

1  
1  
3**Reference 3**

Reference Number 3. Include: 1. Organization Name, 2. Address, 3. Contact Person, 4. Telephone number, 5. Email address, 6. Scope of project completed with this organization. Preferable references are school districts or other governmental entities.

Waxahachie ISD Kam Bridgers Director of Student Nutrition 972-923-4630 kbridgers@wisd.org 631 Solon Road Waxahachie, TX 75165 Large equipment with drop shipment

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4**Section 3.0 - Evaluation Criteria**

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5

Evaluation Criteria

In evaluating Request for Proposals submitted and per the Texas Education Code 44.031(b) and Texas Department of Agriculture, Administrators Reference Manual (ARM) Section 17, following considerations shall be taken into account to determine the best value for the District.

|   | Factors                                                                                                                                                                                                                                                                                                                                                                                     | Possible Points or Weighted Averages |
|---|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------|
| 1 | purchase price                                                                                                                                                                                                                                                                                                                                                                              | 30                                   |
| 2 | the reputation of the vendor or of the vendor's goods or services                                                                                                                                                                                                                                                                                                                           | 15                                   |
| 3 | the quality of the vendor's goods or services                                                                                                                                                                                                                                                                                                                                               | 15                                   |
| 4 | the extent to which the goods or services meet the District's needs                                                                                                                                                                                                                                                                                                                         | 10                                   |
| 5 | the vendor's past relationship with the District                                                                                                                                                                                                                                                                                                                                            | 10                                   |
| 6 | the impact on the ability of the District to comply with laws and rules relating to historically underutilized businesses                                                                                                                                                                                                                                                                   | 0                                    |
| 7 | the total long-term cost to the District to acquire the vendor's goods or services                                                                                                                                                                                                                                                                                                          | 10                                   |
| 8 | for a contract for goods and services, other than goods and services related to telecommunications and information services, building construction and maintenance, or instructional materials, whether the vendor or the vendor's ultimate parent company or majority owner:<br>a. has its principal place of business in this state; or<br>b. employs at least 500 persons in this state. | 0                                    |
| 9 | the District will select the most highly qualified provider of this services on the basis of:<br>-demonstrated competence:<br>a. experience, etc.<br>-qualifications:<br>a. education<br>b. certification, licenses, etc.                                                                                                                                                                   | 10                                   |

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1  
6

False Statements

Vendor represents and warrants that all statements and information prepared and submitted in this document are current, complete, true, and accurate. Submitting a proposal with a false statement or material misrepresentations made during the performance of a contract is a material breach of contract and may void the submitted proposal and any resulting contract.

~~~This is your electronic signature.

☒ Yes

☐ No

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1
7

Warranty of Equipment

Please provide warranty of all identified equipment here.

Please see quote for warranty information per item.

Bid Lines

Kitchen Equipment Pricing Section

Interested vendors MUST attach a detailed specification of each item being proposed.

As a reminder, no exceptions or alternates will be accepted for this RFP.

The District reserves the right to award to a single vendor and/or multiple vendors based on the evaluation criteria and is deemed to be most advantageous to the District. Vendors are allowed to NO BID the line items they do not have access to. All submitted proposals will be evaluated.

2 Speed Queen Washer

Quantity: 3 UOM: EA Price: Total:

Manufacturer #:

Item Notes: **As a reminder, no exceptions or alternates will be accepted for this RFP.**

Supplier Notes:

3 Speed Queen Dryer

Quantity: 3 UOM: EA Price: Total:

Manufacturer #:

Item Notes: **As a reminder, no exceptions or alternates will be accepted for this RFP.**

Supplier Notes:

4 Mod-U-Serve Drop Front Milk Cooler

Quantity: 6 UOM: EA Price: Total:

Manufacturer #:

Item Notes: **As a reminder, no exceptions or alternates will be accepted for this RFP.**

Supplier Notes:

5 Metro Mobile Proofer

Quantity: 3 UOM: EA Price: Total:

Manufacturer #:

Item Notes: **As a reminder, no exceptions or alternates will be accepted for this RFP.**

Supplier Notes:

| | |
|---|------------------------------------|
| 6 | Utility PassThrough Heated Cabinet |
| Quantity: <u> 6 </u> UOM: <u> EA </u> Price: \$14,675.44 Total: \$88,052.64 | |
| Manufacturer #: PT-HC-30-SS-2S-2S-D | |
| Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | |
| Supplier Notes: Please see Proposal Sheet for Freight Estimate | |

| | |
|---|----------------------------------|
| 7 | Utility PassThrough Refrigerator |
| Quantity: <u> 6 </u> UOM: <u> EA </u> Price: \$11,999.52 Total: \$71,997.12 | |
| Manufacturer #: PT-R-30-SS-2S-2S-D | |
| Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | |
| Supplier Notes: Please see Proposal Sheet for Freight Estimate | |

| | |
|---|-----------------------------|
| 8 | Alto Shaam NG 120 Volt Oven |
| Quantity: <u> 12 </u> UOM: <u> EA </u> Price: \$19,316.39 Total: \$231,796.68 | |
| Manufacturer #: 7-20G PRO | |
| Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | |
| Supplier Notes: Please view Proposal Sheet for Optional items listed under this line item. Please see Proposal Sheet for Freight Estimate | |

| | |
|---|-------------------|
| 9 | Stacking Hardware |
| Quantity: <u> 6 </u> UOM: <u> EA </u> Price: \$1,436.25 Total: \$8,617.50 | |
| Manufacturer #: 5016707 | |
| Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | |
| Supplier Notes: Please see Proposal Sheet for Freight Estimate | |

| | |
|---|------------------|
| 10 | Installation Kit |
| Quantity: <u> 12 </u> UOM: <u> EA </u> Price: \$977.60 Total: \$11,731.20 | |
| Manufacturer #: 5026980 | |
| Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | |
| Supplier Notes: Please see Proposal Sheet for Freight Estimate | |

| | |
|--|--------------------------------------|
| 11 | Dormont Blue Hose Gas Connection Kit |
| Quantity: <u> 12 </u> UOM: <u> EA </u> Price: \$201.25 Total: \$2,415.00 | |
| Manufacturer #: 1675KIT48 | |
| Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | |

| | | | |
|--------|---|----------------|--|
| 1
2 | Vulcan Gas Range | | |
| | Quantity: <u> 3 </u> | UOM: <u>EA</u> | Price: \$5,167.75 Total: \$15,503.25 |
| | Manufacturer #: V2B18B | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Vulcan currently qualifies for FREE FREIGHT based on current items and quantities; should anything change, Freight may need to be calculated | | |

| | | | |
|--------|---|----------------|---|
| 1
3 | Regency Can Rack | | |
| | Quantity: <u> 3 </u> | UOM: <u>EA</u> | Price: \$1,176.53 Total: \$3,529.59 |
| | Manufacturer #: CANRK162M | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Alternate Advanced Tabco item provided; see Proposal Sheet for full details. | | |

| | | | |
|--------|---|----------------|---|
| 1
4 | Little Giant Utility Cart | | |
| | Quantity: <u> 6 </u> | UOM: <u>EA</u> | Price: \$1,069.83 Total: \$6,418.98 |
| | Manufacturer #: LG-2436-BRK | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Alternate Advanced Tabco item provided; see Proposal Sheet for full details. Advance Tabco currently qualifies for FREE FREIGHT based on current items and quantities; should anything change, Freight may need to be calculated | | |

| | | | |
|--------|---|----------------|---|
| 1
5 | Regency Dunnage Rack | | |
| | Quantity: <u> 3 </u> | UOM: <u>EA</u> | Price: \$143.38 Total: \$430.14 |
| | Manufacturer #: 600DP482212P | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Alternate Advanced Tabco item provided; see Proposal Sheet for full details. Advance Tabco currently qualifies for FREE FREIGHT based on current items and quantities; should anything change, Freight may need to be calculated | | |

| | | | |
|--------|--|----------------|---|
| 1
6 | Cambro Mobile Drying Rack | | |
| | Quantity: <u> 6 </u> | UOM: <u>EA</u> | Price: \$1,078.92 Total: \$6,473.52 |
| | Manufacturer #: CPMU244875PDPKG | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Please see Proposal Sheet for Freight Estimate | | |

| | | | |
|----|---|----------------|---|
| 17 | Regency Pan Rack | | |
| | Quantity: <u> 3 </u> | UOM: <u>EA</u> | Price: \$265.36 Total: \$796.08 |
| | Manufacturer #: 600PR20316K | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Alternate Advanced Tabco item provided; see Proposal Sheet for full details. Advance Tabco currently qualifies for FREE FREIGHT based on current items and quantities; should anything change, Freight may need to be calculated | | |

| | | | |
|----|--|----------------|--|
| 18 | Mobile Tray Lowerator | | |
| | Quantity: <u> 6 </u> | UOM: <u>EA</u> | Price: \$1,728.54 Total: \$10,371.24 |
| | Manufacturer #: CM-1814-C | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Please see Proposal Sheet for Freight Estimate | | |

| | | | |
|----|--|----------------|---|
| 19 | Cold Storage Shelving | | |
| | Quantity: <u> 12 </u> | UOM: <u>EA</u> | Price: \$527.46 Total: \$6,329.52 |
| | Manufacturer #: Metro 5X537G4 | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Metro currently qualifies for FREE FREIGHT based on current items and quantities; should anything change, Freight may need to be calculated | | |

| | | | |
|----|--|----------------|--|
| 20 | Cold Storage Shelving | | |
| | Quantity: <u> 36 </u> | UOM: <u>EA</u> | Price: \$700.13 Total: \$25,204.68 |
| | Manufacturer #: Metro 5X567G4 | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Metro currently qualifies for FREE FREIGHT based on current items and quantities; should anything change, Freight may need to be calculated | | |

| | | | |
|----|--|----------------|--|
| 21 | Dry Storage Shelving | | |
| | Quantity: <u> 18 </u> | UOM: <u>EA</u> | Price: \$993.99 Total: \$17,891.82 |
| | Manufacturer #: Metro 5X56GX3 | | |
| | Item Notes: As a reminder, no exceptions or alternates will be accepted for this RFP. | | |
| | Supplier Notes: Metro currently qualifies for FREE FREIGHT based on current items and quantities; should anything change, Freight may need to be calculated | | |

Response Total: \$551,366.67

**Request for Taxpayer
Identification Number and Certification**
Go to www.irs.gov/FormW9 for instructions and the latest information.

**Give form to the
requester. Do not
send to the IRS.**

Before you begin. For guidance related to the purpose of Form W-9, see *Purpose of Form*, below.

| | | | |
|---|--|---|--|
| Print or type.
See <i>Specific Instructions</i> on page 3. | 1 Name of entity/individual. An entry is required. (For a sole proprietor or disregarded entity, enter the owner's name on line 1, and enter the business/disregarded entity's name on line 2.)

Ace Mart Restaurant Supply Co | | |
| | 2 Business name/disregarded entity name, if different from above. | | |
| | 3a Check the appropriate box for federal tax classification of the entity/individual whose name is entered on line 1. Check only one of the following seven boxes.

<input type="checkbox"/> Individual/sole proprietor <input checked="" type="checkbox"/> C corporation <input type="checkbox"/> S corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Trust/estate

<input type="checkbox"/> LLC. Enter the tax classification (C = C corporation, S = S corporation, P = Partnership)
Note: Check the "LLC" box above and, in the entry space, enter the appropriate code (C, S, or P) for the tax classification of the LLC, unless it is a disregarded entity. A disregarded entity should instead check the appropriate box for the tax classification of its owner.

<input type="checkbox"/> Other (see instructions) _____ | 4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3):

Exempt payee code (if any) <u>5</u>

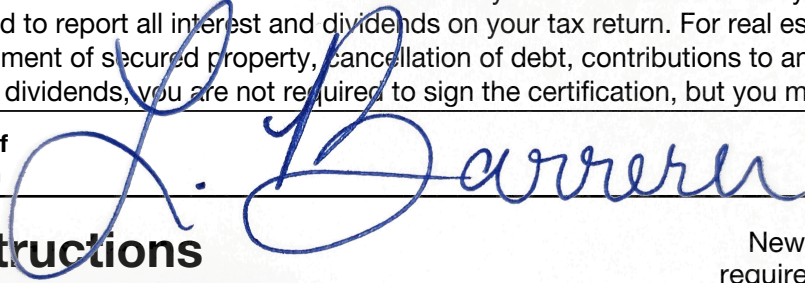
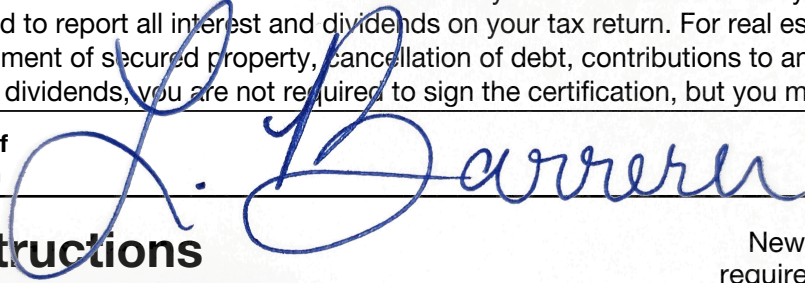
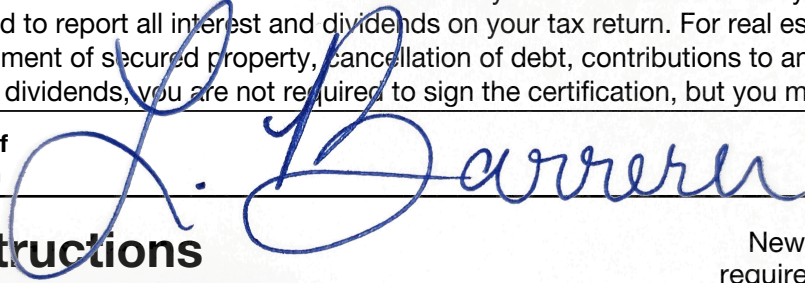
Exemption from Foreign Account Tax Compliance Act (FATCA) reporting code (if any) _____

(Applies to accounts maintained outside the United States.) | |
| | 3b If on line 3a you checked "Partnership" or "Trust/estate," or checked "LLC" and entered "P" as its tax classification, and you are providing this form to a partnership, trust, or estate in which you have an ownership interest, check this box if you have any foreign partners, owners, or beneficiaries. See instructions <input type="checkbox"/> | | |
| | 5 Address (number, street, and apt. or suite no.). See instructions.

2653 Austin Hwy | Requester's name and address (optional) | |
| | 6 City, state, and ZIP code

San Antonio, Texas 78218 | | |
| | 7 List account number(s) here (optional) | | |

| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|---|------------------------|---|---|---|---|---|---|--|--|--|--|--|---|--|--|---|--|--|--------------------------------|--|--|--|--|--|--|--|--|---|---|---|---|---|---|---|---|---|
| Part I Taxpayer Identification Number (TIN) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see <i>How to get a TIN</i> , later. | <table><tr><td colspan="9">Social security number</td></tr><tr><td></td><td></td><td></td><td>-</td><td></td><td></td><td>-</td><td></td><td></td></tr></table>
or
<table><tr><td colspan="9">Employer identification number</td></tr><tr><td>7</td><td>4</td><td>-</td><td>1</td><td>8</td><td>3</td><td>4</td><td>7</td><td>0</td></tr></table> | Social security number | | | | | | | | | | | | - | | | - | | | Employer identification number | | | | | | | | | 7 | 4 | - | 1 | 8 | 3 | 4 | 7 | 0 |
| Social security number | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | - | | | - | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Employer identification number | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | 4 | - | 1 | 8 | 3 | 4 | 7 | 0 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Note: If the account is in more than one name, see the instructions for line 1. See also <i>What Name and Number To Give the Requester</i> for guidelines on whose number to enter. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

| | | | | | |
|---|--|--------------------------|--|------|------------|
| Part II Certification | | | | | |
| Under penalties of perjury, I certify that: | | | | | |
| 1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and | | | | | |
| 2. I am not subject to backup withholding because (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and | | | | | |
| 3. I am a U.S. citizen or other U.S. person (defined below); and | | | | | |
| 4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct. | | | | | |
| Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and, generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later. | | | | | |
| Sign Here | <table><tr><td>Signature of U.S. person</td><td></td><td>Date</td><td>12/19/2024</td></tr></table> | Signature of U.S. person |  | Date | 12/19/2024 |
| Signature of U.S. person |  | Date | 12/19/2024 | | |

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

What's New

Line 3a has been modified to clarify how a disregarded entity completes this line. An LLC that is a disregarded entity should check the appropriate box for the tax classification of its owner. Otherwise, it should check the "LLC" box and enter its appropriate tax classification.

New line 3b has been added to this form. A flow-through entity is required to complete this line to indicate that it has direct or indirect foreign partners, owners, or beneficiaries when it provides the Form W-9 to another flow-through entity in which it has an ownership interest. This change is intended to provide a flow-through entity with information regarding the status of its indirect foreign partners, owners, or beneficiaries, so that it can satisfy any applicable reporting requirements. For example, a partnership that has any indirect foreign partners may be required to complete Schedules K-2 and K-3. See the Partnership Instructions for Schedules K-2 and K-3 (Form 1065).

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS is giving you this form because they

must obtain your correct taxpayer identification number (TIN), which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid).
- Form 1099-DIV (dividends, including those from stocks or mutual funds).
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds).
- Form 1099-NEC (nonemployee compensation).
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers).
- Form 1099-S (proceeds from real estate transactions).
- Form 1099-K (merchant card and third-party network transactions).
- Form 1098 (home mortgage interest), 1098-E (student loan interest), and 1098-T (tuition).
- Form 1099-C (canceled debt).
- Form 1099-A (acquisition or abandonment of secured property).

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

Caution: If you don't return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See *What is backup withholding*, later.

By signing the filled-out form, you:

1. Certify that the TIN you are giving is correct (or you are waiting for a number to be issued);
2. Certify that you are not subject to backup withholding; or
3. Claim exemption from backup withholding if you are a U.S. exempt payee; and
4. Certify to your non-foreign status for purposes of withholding under chapter 3 or 4 of the Code (if applicable); and
5. Certify that FATCA code(s) entered on this form (if any) indicating that you are exempt from the FATCA reporting is correct. See *What Is FATCA Reporting*, later, for further information.

Note: If you are a U.S. person and a requester gives you a form other than Form W-9 to request your TIN, you must use the requester's form if it is substantially similar to this Form W-9.

Definition of a U.S. person. For federal tax purposes, you are considered a U.S. person if you are:

- An individual who is a U.S. citizen or U.S. resident alien;
- A partnership, corporation, company, or association created or organized in the United States or under the laws of the United States;
- An estate (other than a foreign estate); or
- A domestic trust (as defined in Regulations section 301.7701-7).

Establishing U.S. status for purposes of chapter 3 and chapter 4 withholding. Payments made to foreign persons, including certain distributions, allocations of income, or transfers of sales proceeds, may be subject to withholding under chapter 3 or chapter 4 of the Code (sections 1441–1474). Under those rules, if a Form W-9 or other certification of non-foreign status has not been received, a withholding agent, transferee, or partnership (payor) generally applies presumption rules that may require the payor to withhold applicable tax from the recipient, owner, transferor, or partner (payee). See Pub. 515, Withholding of Tax on Nonresident Aliens and Foreign Entities.

The following persons must provide Form W-9 to the payor for purposes of establishing its non-foreign status.

- In the case of a disregarded entity with a U.S. owner, the U.S. owner of the disregarded entity and not the disregarded entity.
- In the case of a grantor trust with a U.S. grantor or other U.S. owner, generally, the U.S. grantor or other U.S. owner of the grantor trust and not the grantor trust.
- In the case of a U.S. trust (other than a grantor trust), the U.S. trust and not the beneficiaries of the trust.

See Pub. 515 for more information on providing a Form W-9 or a certification of non-foreign status to avoid withholding.

Foreign person. If you are a foreign person or the U.S. branch of a foreign bank that has elected to be treated as a U.S. person (under Regulations section 1.1441-1(b)(2)(iv) or other applicable section for chapter 3 or 4 purposes), do not use Form W-9. Instead, use the appropriate Form W-8 or Form 8233 (see Pub. 515). If you are a qualified foreign pension fund under Regulations section 1.897(l)-1(d), or a partnership that is wholly owned by qualified foreign pension funds, that is treated as a non-foreign person for purposes of section 1445 withholding, do not use Form W-9. Instead, use Form W-8EXP (or other certification of non-foreign status).

Nonresident alien who becomes a resident alien. Generally, only a nonresident alien individual may use the terms of a tax treaty to reduce or eliminate U.S. tax on certain types of income. However, most tax treaties contain a provision known as a saving clause. Exceptions specified in the saving clause may permit an exemption from tax to continue for certain types of income even after the payee has otherwise become a U.S. resident alien for tax purposes.

If you are a U.S. resident alien who is relying on an exception contained in the saving clause of a tax treaty to claim an exemption from U.S. tax on certain types of income, you must attach a statement to Form W-9 that specifies the following five items.

1. The treaty country. Generally, this must be the same treaty under which you claimed exemption from tax as a nonresident alien.
2. The treaty article addressing the income.
3. The article number (or location) in the tax treaty that contains the saving clause and its exceptions.
4. The type and amount of income that qualifies for the exemption from tax.
5. Sufficient facts to justify the exemption from tax under the terms of the treaty article.

Example. Article 20 of the U.S.-China income tax treaty allows an exemption from tax for scholarship income received by a Chinese student temporarily present in the United States. Under U.S. law, this student will become a resident alien for tax purposes if their stay in the United States exceeds 5 calendar years. However, paragraph 2 of the first Protocol to the U.S.-China treaty (dated April 30, 1984) allows the provisions of Article 20 to continue to apply even after the Chinese student becomes a resident alien of the United States. A Chinese student who qualifies for this exception (under paragraph 2 of the first Protocol) and is relying on this exception to claim an exemption from tax on their scholarship or fellowship income would attach to Form W-9 a statement that includes the information described above to support that exemption.

If you are a nonresident alien or a foreign entity, give the requester the appropriate completed Form W-8 or Form 8233.

Backup Withholding

What is backup withholding? Persons making certain payments to you must under certain conditions withhold and pay to the IRS 24% of such payments. This is called “backup withholding.” Payments that may be subject to backup withholding include, but are not limited to, interest, tax-exempt interest, dividends, broker and barter exchange transactions, rents, royalties, nonemployee pay, payments made in settlement of payment card and third-party network transactions, and certain payments from fishing boat operators. Real estate transactions are not subject to backup withholding.

You will not be subject to backup withholding on payments you receive if you give the requester your correct TIN, make the proper certifications, and report all your taxable interest and dividends on your tax return.

Payments you receive will be subject to backup withholding if:

1. You do not furnish your TIN to the requester;
2. You do not certify your TIN when required (see the instructions for Part II for details);
3. The IRS tells the requester that you furnished an incorrect TIN;
4. The IRS tells you that you are subject to backup withholding because you did not report all your interest and dividends on your tax return (for reportable interest and dividends only); or
5. You do not certify to the requester that you are not subject to backup withholding, as described in item 4 under “*By signing the filled-out form*” above (for reportable interest and dividend accounts opened after 1983 only).

Certain payees and payments are exempt from backup withholding. See *Exempt payee code*, later, and the separate Instructions for the Requester of Form W-9 for more information.

See also *Establishing U.S. status for purposes of chapter 3 and chapter 4 withholding*, earlier.

What Is FATCA Reporting?

The Foreign Account Tax Compliance Act (FATCA) requires a participating foreign financial institution to report all U.S. account holders that are specified U.S. persons. Certain payees are exempt from FATCA reporting. See *Exemption from FATCA reporting code*, later, and the Instructions for the Requester of Form W-9 for more information.

Updating Your Information

You must provide updated information to any person to whom you claimed to be an exempt payee if you are no longer an exempt payee and anticipate receiving reportable payments in the future from this person. For example, you may need to provide updated information if you are a C corporation that elects to be an S corporation, or if you are no longer tax exempt. In addition, you must furnish a new Form W-9 if the name or TIN changes for the account, for example, if the grantor of a grantor trust dies.

Penalties

- Failure to furnish TIN.** If you fail to furnish your correct TIN to a requester, you are subject to a penalty of \$50 for each such failure unless your failure is due to reasonable cause and not to willful neglect.
- Civil penalty for false information with respect to withholding.** If you make a false statement with no reasonable basis that results in no backup withholding, you are subject to a \$500 penalty.
- Criminal penalty for falsifying information.** Willfully falsifying certifications or affirmations may subject you to criminal penalties including fines and/or imprisonment.
- Misuse of TINs.** If the requester discloses or uses TINs in violation of federal law, the requester may be subject to civil and criminal penalties.

Specific Instructions

Line 1

- You must enter one of the following on this line; **do not** leave this line blank. The name should match the name on your tax return.
- If this Form W-9 is for a joint account (other than an account maintained by a foreign financial institution (FFI)), list first, and then circle, the name of the person or entity whose number you entered in Part I of Form W-9. If you are providing Form W-9 to an FFI to document a joint account, each holder of the account that is a U.S. person must provide a Form W-9.
 - Individual.** Generally, enter the name shown on your tax return. If you have changed your last name without informing the Social Security Administration (SSA) of the name change, enter your first name, the last name as shown on your social security card, and your new last name.
 - Note for ITIN applicant:** Enter your individual name as it was entered on your Form W-7 application, line 1a. This should also be the same as the name you entered on the Form 1040 you filed with your application.
 - Sole proprietor.** Enter your individual name as shown on your Form 1040 on line 1. Enter your business, trade, or “doing business as” (DBA) name on line 2.
 - Partnership, C corporation, S corporation, or LLC, other than a disregarded entity.** Enter the entity’s name as shown on the entity’s tax return on line 1 and any business, trade, or DBA name on line 2.
 - Other entities.** Enter your name as shown on required U.S. federal tax documents on line 1. This name should match the name shown on the charter or other legal document creating the entity. Enter any business, trade, or DBA name on line 2.
 - Disregarded entity.** In general, a business entity that has a single owner, including an LLC, and is not a corporation, is disregarded as an entity separate from its owner (a disregarded entity). See Regulations section 301.7701-2(c)(2). A disregarded entity should check the appropriate box for the tax classification of its owner. Enter the owner’s name on line 1. The name of the owner entered on line 1 should never be a disregarded entity. The name on line 1 should be the name shown on the income tax return on which the income should be reported. For

example, if a foreign LLC that is treated as a disregarded entity for U.S. federal tax purposes has a single owner that is a U.S. person, the U.S. owner’s name is required to be provided on line 1. If the direct owner of the entity is also a disregarded entity, enter the first owner that is not disregarded for federal tax purposes. Enter the disregarded entity’s name on line 2. If the owner of the disregarded entity is a foreign person, the owner must complete an appropriate Form W-8 instead of a Form W-9. This is the case even if the foreign person has a U.S. TIN.

Line 2

If you have a business name, trade name, DBA name, or disregarded entity name, enter it on line 2.

Line 3a

Check the appropriate box on line 3a for the U.S. federal tax classification of the person whose name is entered on line 1. Check only one box on line 3a.

| IF the entity/individual on line 1 is a(n) . . . | THEN check the box for . . . |
|--|--|
| • Corporation | Corporation. |
| • Individual or
• Sole proprietorship | Individual/sole proprietor. |
| • LLC classified as a partnership for U.S. federal tax purposes or
• LLC that has filed Form 8832 or 2553 electing to be taxed as a corporation | Limited liability company and enter the appropriate tax classification:
P = Partnership,
C = C corporation, or
S = S corporation. |
| • Partnership | Partnership. |
| • Trust/estate | Trust/estate. |

Line 3b

- Check this box if you are a partnership (including an LLC classified as a partnership for U.S. federal tax purposes), trust, or estate that has any foreign partners, owners, or beneficiaries, and you are providing this form to a partnership, trust, or estate, in which you have an ownership interest. You must check the box on line 3b if you receive a Form W-8 (or documentary evidence) from any partner, owner, or beneficiary establishing foreign status or if you receive a Form W-9 from any partner, owner, or beneficiary that has checked the box on line 3b.
- Note:** A partnership that provides a Form W-9 and checks box 3b may be required to complete Schedules K-2 and K-3 (Form 1065). For more information, see the Partnership Instructions for Schedules K-2 and K-3 (Form 1065).
- If you are required to complete line 3b but fail to do so, you may not receive the information necessary to file a correct information return with the IRS or furnish a correct payee statement to your partners or beneficiaries. See, for example, sections 6698, 6722, and 6724 for penalties that may apply.

Line 4 Exemptions

- If you are exempt from backup withholding and/or FATCA reporting, enter in the appropriate space on line 4 any code(s) that may apply to you.
- Exempt payee code.**
- Generally, individuals (including sole proprietors) are not exempt from backup withholding.
 - Except as provided below, corporations are exempt from backup withholding for certain payments, including interest and dividends.
 - Corporations are not exempt from backup withholding for payments made in settlement of payment card or third-party network transactions.
 - Corporations are not exempt from backup withholding with respect to attorneys’ fees or gross proceeds paid to attorneys, and corporations that provide medical or health care services are not exempt with respect to payments reportable on Form 1099-MISC.
- The following codes identify payees that are exempt from backup withholding. Enter the appropriate code in the space on line 4.
- 1—An organization exempt from tax under section 501(a), any IRA, or a custodial account under section 403(b)(7) if the account satisfies the requirements of section 401(f)(2).

- 2—The United States or any of its agencies or instrumentalities.
- 3—A state, the District of Columbia, a U.S. commonwealth or territory, or any of their political subdivisions or instrumentalities.
- 4—A foreign government or any of its political subdivisions, agencies, or instrumentalities.
- 5—A corporation.
- 6—A dealer in securities or commodities required to register in the United States, the District of Columbia, or a U.S. commonwealth or territory.
- 7—A futures commission merchant registered with the Commodity Futures Trading Commission.
- 8—A real estate investment trust.
- 9—An entity registered at all times during the tax year under the Investment Company Act of 1940.
- 10—A common trust fund operated by a bank under section 584(a).
- 11—A financial institution as defined under section 581.
- 12—A middleman known in the investment community as a nominee or custodian.
- 13—A trust exempt from tax under section 664 or described in section 4947.

The following chart shows types of payments that may be exempt from backup withholding. The chart applies to the exempt payees listed above, 1 through 13.

| IF the payment is for . . . | THEN the payment is exempt for . . . |
|--|---|
| • Interest and dividend payments | All exempt payees except for 7. |
| • Broker transactions | Exempt payees 1 through 4 and 6 through 11 and all C corporations. S corporations must not enter an exempt payee code because they are exempt only for sales of noncovered securities acquired prior to 2012. |
| • Barter exchange transactions and patronage dividends | Exempt payees 1 through 4. |
| • Payments over \$600 required to be reported and direct sales over \$5,000 ¹ | Generally, exempt payees 1 through 5. ² |
| • Payments made in settlement of payment card or third-party network transactions | Exempt payees 1 through 4. |

¹ See Form 1099-MISC, Miscellaneous Information, and its instructions.

² However, the following payments made to a corporation and reportable on Form 1099-MISC are not exempt from backup withholding: medical and health care payments, attorneys’ fees, gross proceeds paid to an attorney reportable under section 6045(f), and payments for services paid by a federal executive agency.

Exemption from FATCA reporting code. The following codes identify payees that are exempt from reporting under FATCA. These codes apply to persons submitting this form for accounts maintained outside of the United States by certain foreign financial institutions. Therefore, if you are only submitting this form for an account you hold in the United States, you may leave this field blank. Consult with the person requesting this form if you are uncertain if the financial institution is subject to these requirements. A requester may indicate that a code is not required by providing you with a Form W-9 with “Not Applicable” (or any similar indication) entered on the line for a FATCA exemption code.

- A—An organization exempt from tax under section 501(a) or any individual retirement plan as defined in section 7701(a)(37).
- B—The United States or any of its agencies or instrumentalities.
- C—A state, the District of Columbia, a U.S. commonwealth or territory, or any of their political subdivisions or instrumentalities.
- D—A corporation the stock of which is regularly traded on one or more established securities markets, as described in Regulations section 1.1472-1(c)(1)(i).
- E—A corporation that is a member of the same expanded affiliated group as a corporation described in Regulations section 1.1472-1(c)(1)(i).

- F—A dealer in securities, commodities, or derivative financial instruments (including notional principal contracts, futures, forwards, and options) that is registered as such under the laws of the United States or any state.
- G—A real estate investment trust.
- H—A regulated investment company as defined in section 851 or an entity registered at all times during the tax year under the Investment Company Act of 1940.
- I—A common trust fund as defined in section 584(a).
- J—A bank as defined in section 581.
- K—A broker.
- L—A trust exempt from tax under section 664 or described in section 4947(a)(1).
- M—A tax-exempt trust under a section 403(b) plan or section 457(g) plan.

Note: You may wish to consult with the financial institution requesting this form to determine whether the FATCA code and/or exempt payee code should be completed.

Line 5

Enter your address (number, street, and apartment or suite number). This is where the requester of this Form W-9 will mail your information returns. If this address differs from the one the requester already has on file, enter “NEW” at the top. If a new address is provided, there is still a chance the old address will be used until the payor changes your address in their records.

Line 6

Enter your city, state, and ZIP code.

Part I. Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. If you are a resident alien and you do not have, and are not eligible to get, an SSN, your TIN is your IRS ITIN. Enter it in the entry space for the Social security number. If you do not have an ITIN, see *How to get a TIN* below.

If you are a sole proprietor and you have an EIN, you may enter either your SSN or EIN.

If you are a single-member LLC that is disregarded as an entity separate from its owner, enter the owner’s SSN (or EIN, if the owner has one). If the LLC is classified as a corporation or partnership, enter the entity’s EIN.

Note: See *What Name and Number To Give the Requester*, later, for further clarification of name and TIN combinations.

How to get a TIN. If you do not have a TIN, apply for one immediately. To apply for an SSN, get Form SS-5, Application for a Social Security Card, from your local SSA office or get this form online at www.SSA.gov. You may also get this form by calling 800-772-1213. Use Form W-7, Application for IRS Individual Taxpayer Identification Number, to apply for an ITIN, or Form SS-4, Application for Employer Identification Number, to apply for an EIN. You can apply for an EIN online by accessing the IRS website at www.irs.gov/EIN. Go to www.irs.gov/Forms to view, download, or print Form W-7 and/or Form SS-4. Or, you can go to www.irs.gov/OrderForms to place an order and have Form W-7 and/or Form SS-4 mailed to you within 15 business days.

If you are asked to complete Form W-9 but do not have a TIN, apply for a TIN and enter “Applied For” in the space for the TIN, sign and date the form, and give it to the requester. For interest and dividend payments, and certain payments made with respect to readily tradable instruments, you will generally have 60 days to get a TIN and give it to the requester before you are subject to backup withholding on payments. The 60-day rule does not apply to other types of payments. You will be subject to backup withholding on all such payments until you provide your TIN to the requester.

Note: Entering “Applied For” means that you have already applied for a TIN or that you intend to apply for one soon. See also *Establishing U.S. status for purposes of chapter 3 and chapter 4 withholding*, earlier, for when you may instead be subject to withholding under chapter 3 or 4 of the Code.

Caution: A disregarded U.S. entity that has a foreign owner must use the appropriate Form W-8.

Part II. Certification

To establish to the withholding agent that you are a U.S. person, or resident alien, sign Form W-9. You may be requested to sign by the withholding agent even if item 1, 4, or 5 below indicates otherwise.

For a joint account, only the person whose TIN is shown in Part I should sign (when required). In the case of a disregarded entity, the person identified on line 1 must sign. Exempt payees, see *Exempt payee code*, earlier.

Signature requirements. Complete the certification as indicated in items 1 through 5 below.

1. Interest, dividend, and barter exchange accounts opened before 1984 and broker accounts considered active during 1983. You must give your correct TIN, but you do not have to sign the certification.

2. Interest, dividend, broker, and barter exchange accounts opened after 1983 and broker accounts considered inactive during 1983. You must sign the certification or backup withholding will apply. If you are subject to backup withholding and you are merely providing your correct TIN to the requester, you must cross out item 2 in the certification before signing the form.

3. Real estate transactions. You must sign the certification. You may cross out item 2 of the certification.

4. Other payments. You must give your correct TIN, but you do not have to sign the certification unless you have been notified that you have previously given an incorrect TIN. “Other payments” include payments made in the course of the requester’s trade or business for rents, royalties, goods (other than bills for merchandise), medical and health care services (including payments to corporations), payments to a nonemployee for services, payments made in settlement of payment card and third-party network transactions, payments to certain fishing boat crew members and fishermen, and gross proceeds paid to attorneys (including payments to corporations).

5. Mortgage interest paid by you, acquisition or abandonment of secured property, cancellation of debt, qualified tuition program payments (under section 529), ABLE accounts (under section 529A), IRA, Coverdell ESA, Archer MSA or HSA contributions or distributions, and pension distributions. You must give your correct TIN, but you do not have to sign the certification.

What Name and Number To Give the Requester

| For this type of account: | Give name and SSN of: |
|--|---|
| 1. Individual | The individual |
| 2. Two or more individuals (joint account) other than an account maintained by an FFI | The actual owner of the account or, if combined funds, the first individual on the account ¹ |
| 3. Two or more U.S. persons (joint account maintained by an FFI) | Each holder of the account |
| 4. Custodial account of a minor (Uniform Gift to Minors Act) | The minor ² |
| 5. a. The usual revocable savings trust (grantor is also trustee) | The grantor-trustee ¹ |
| b. So-called trust account that is not a legal or valid trust under state law | The actual owner ¹ |
| 6. Sole proprietorship or disregarded entity owned by an individual | The owner ³ |
| 7. Grantor trust filing under Optional Filing Method 1 (see Regulations section 1.671-4(b)(2)(i)(A)) ^{**} | The grantor [*] |

| For this type of account: | Give name and EIN of: |
|---|---------------------------|
| 8. Disregarded entity not owned by an individual | The owner |
| 9. A valid trust, estate, or pension trust | Legal entity ⁴ |
| 10. Corporation or LLC electing corporate status on Form 8832 or Form 2553 | The corporation |
| 11. Association, club, religious, charitable, educational, or other tax-exempt organization | The organization |
| 12. Partnership or multi-member LLC | The partnership |
| 13. A broker or registered nominee | The broker or nominee |
| 14. Account with the Department of Agriculture in the name of a public entity (such as a state or local government, school district, or prison) that receives agricultural program payments | The public entity |
| 15. Grantor trust filing Form 1041 or under the Optional Filing Method 2, requiring Form 1099 (see Regulations section 1.671-4(b)(2)(i)(B)) ^{**} | The trust |

¹ List first and circle the name of the person whose number you furnish. If only one person on a joint account has an SSN, that person’s number must be furnished.

² Circle the minor’s name and furnish the minor’s SSN.

³ You must show your individual name on line 1, and enter your business or DBA name, if any, on line 2. You may use either your SSN or EIN (if you have one), but the IRS encourages you to use your SSN.

⁴ List first and circle the name of the trust, estate, or pension trust. (Do not furnish the TIN of the personal representative or trustee unless the legal entity itself is not designated in the account title.)

^{*} **Note:** The grantor must also provide a Form W-9 to the trustee of the trust.

^{**} For more information on optional filing methods for grantor trusts, see the Instructions for Form 1041.

Note: If no name is circled when more than one name is listed, the number will be considered to be that of the first name listed.

Secure Your Tax Records From Identity Theft

Identity theft occurs when someone uses your personal information, such as your name, SSN, or other identifying information, without your permission to commit fraud or other crimes. An identity thief may use your SSN to get a job or may file a tax return using your SSN to receive a refund.

To reduce your risk:

- Protect your SSN,
- Ensure your employer is protecting your SSN, and
- Be careful when choosing a tax return preparer.

If your tax records are affected by identity theft and you receive a notice from the IRS, respond right away to the name and phone number printed on the IRS notice or letter.

If your tax records are not currently affected by identity theft but you think you are at risk due to a lost or stolen purse or wallet, questionable credit card activity, or a questionable credit report, contact the IRS Identity Theft Hotline at 800-908-4490 or submit Form 14039.

For more information, see Pub. 5027, Identity Theft Information for Taxpayers.

Victims of identity theft who are experiencing economic harm or a systemic problem, or are seeking help in resolving tax problems that have not been resolved through normal channels, may be eligible for Taxpayer Advocate Service (TAS) assistance. You can reach TAS by calling the TAS toll-free case intake line at 877-777-4778 or TTY/TDD 800-829-4059.

Protect yourself from suspicious emails or phishing schemes.

Phishing is the creation and use of email and websites designed to mimic legitimate business emails and websites. The most common act is sending an email to a user falsely claiming to be an established legitimate enterprise in an attempt to scam the user into surrendering private information that will be used for identity theft.

The IRS does not initiate contacts with taxpayers via emails. Also, the IRS does not request personal detailed information through email or ask taxpayers for the PIN numbers, passwords, or similar secret access information for their credit card, bank, or other financial accounts.

If you receive an unsolicited email claiming to be from the IRS, forward this message to phishing@irs.gov. You may also report misuse of the IRS name, logo, or other IRS property to the Treasury Inspector General for Tax Administration (TIGTA) at 800-366-4484. You can forward suspicious emails to the Federal Trade Commission at spam@uce.gov or report them at www.ftc.gov/complaint. You can contact the FTC at www.ftc.gov/idtheft or 877-IDTHEFT (877-438-4338). If you have been the victim of identity theft, see www.IdentityTheft.gov and Pub. 5027.

Go to www.irs.gov/IdentityTheft to learn more about identity theft and how to reduce your risk.

Privacy Act Notice

Section 6109 of the Internal Revenue Code requires you to provide your correct TIN to persons (including federal agencies) who are required to file information returns with the IRS to report interest, dividends, or certain other income paid to you; mortgage interest you paid; the acquisition or abandonment of secured property; the cancellation of debt; or contributions you made to an IRA, Archer MSA, or HSA. The person collecting this form uses the information on the form to file information returns with the IRS, reporting the above information. Routine uses of this information include giving it to the Department of Justice for civil and criminal litigation and to cities, states, the District of Columbia, and U.S. commonwealths and territories for use in administering their laws. The information may also be disclosed to other countries under a treaty, to federal and state agencies to enforce civil and criminal laws, or to federal law enforcement and intelligence agencies to combat terrorism. You must provide your TIN whether or not you are required to file a tax return. Under section 3406, payors must generally withhold a percentage of taxable interest, dividends, and certain other payments to a payee who does not give a TIN to the payor. Certain penalties may also apply for providing false or fraudulent information.