

Quote

01/06/2020

To:
Springfield Township School
District
Craig Vaughn
2146 Jacksonville Jobstown Road
Jobstown, NJ 08041
cvaughn@springfieldschool.org

Project:
Springfield Township School
District
2146 Jacksonville Jobstown Rd
Jobstown, NJ 08041

From:
Don J. Urie Associates Inc.
Carl Halter
3905 N. Delsea Drive
Vineland, NJ 08360-
(856) 692-4590
(856) 696-4964 (Fax)
carl@urieassoc.com

Job Reference Number: 2626

2020 BUDGET ESTIMATE #1 PRIORITY

Item	Qty	Description	Sell	Sell Total
1	1 ea	EXHMUAHOOD Captive-Aire 10' Exhaust make up air ventilation system See attached Captive-Aire factory quote marked job # 4135267 for details. Estimated price does not include ductwork or installation only the components listed. Optional labor to install the Ansel fire protection system is included.	\$24,663.00	\$24,663.00
			ITEM TOTAL:	\$24,663.00
			Subtotal	\$24,663.00
			Total	\$24,663.00

Acceptance: _____ Date: _____
Printed Name: _____

Carl Halter

From: reg18@captiveaire.com
Sent: Thursday, December 26, 2019 12:17 PM
To: Carl Halter
Subject: CaptiveAire Systems: Springfield NJ Elementary School - Job #4135267

THE COMPLETE SOLUTION FOR COMMERCIAL VENTILATION

(800) 891-0699

WWW.CAPTIVEAIRE.COM

Thursday, December 26, 2019

Quote# 4135267 - Springfield NJ Elementary School

To:

CARL H
DON URIE & ASSOCIATES
3905 N DELSEA DR
VINELAND, NJ 08360
Phone: (856) 692-4590
carl@urieassoc.com

From:

Syd D'Angelo
CaptiveAire Systems
600 SALEM AVE
Newfield, NJ 08344
Local: (856) 563-1970
Toll Free: (800) 891-0699
Fax: (919) 800-4539
reg18@captiveaire.com

Ship To:

DON URIE & ASSOCIATES
3905 N DELSEA DR
VINELAND, NJ 08360
Phone: (856) 692-4590
craig@urieassoc.com

CaptiveAire Systems proposes to furnish the following equipment. Production of listed items will commence upon receipt of an approved proposal, a purchase order, an approved submittal and approved credit.

EQUIPMENT:

Hood #1 - Job #4135267

5424ND-2-PSP-F - 10ft 0" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff	x1
- 430 SS Where Exposed	x1
- Fire Cabinet on the Right Side 12" Width x 54" Length x 24" Height (Additional charges may apply for cabinet if not sold with fire system)	x1
- FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17.	x7
- L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others	x3
- EXHAUST RISER - Factory installed 10" X 24" X 4"	x1
- SUPPLY RISER - 12"x 28" Supply Riser with Volume Dampers	x3
- 1/2 Pint Grease Cup New Style, Flanged Slotted	x2

- FIELD WRAPPER 18.00" High Front, Left, Right x1
- Electrical Package Installation in Utility Cabinet by Plant. x1
- BACKSPLASH 80.00" High X 132.00" Long X 1.00" Wide Insulated 430 SS Vertical x1
- INSULATION FOR TOP OF HOOD x1
- INSULATION FOR BACK OF HOOD x1

Hood #1

Fire System #1 - Job #4135267

- ANSUL-3.0 Ansul 3 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with detection, tank(s), release mechanism, microswitches and pull station). x1
Includes piping for hood: 1.
- MGVA2 GAS VALVE - 2" Mechanical Shutoff Valve (Ansul)(28-55610) - Includes Upstream Strainer assembly x1

Fire System #1

NOTE: SEE BOTTOM OF QUOTE BELOW FOR FIRE SYSTEM HOOK-UP PRICE. Fire System Hook-Up includes: PREVAILING WAGE Hook-Up Labor, Permit Filing, and Air Test. Includes up to \$200 Permit Fee. Union or Non-Standard Hours Labor is ADDITIONAL. The following items are NOT included: Engineer's Stamped/Sealed Fire System Drawings, Fire System Pretest or Re-test, Permit Expediting Charges, Shunt Trip Breakers, Horn/Strobe, and K-Class Fire Extinguishers.

Fan #1 DU180HFA - Exhaust Fan - Job #4135267

- DU180HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with, disconnect switch and 18-3/4" wheel. x1
Exhaust Fan handles 2500 CFM @ -1.500" wc ESP, Fan runs at 1265 RPM.
Exhaust Motor: 1.500 HP, 3 Phs, 208 V, 60Hz, 6.6 FLA, ODP, Premium (E-Plus3) Eff.
- Grease Cup for kitchen-duty centrifugal exhaust fans, x1
Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (18 GA.) (Includes Down Spout)
- Curb CRB26.5x20E On Fan #1 Flat Curb x1
- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized. x1
- Vented Base for Curb x1

Fan

Fan #2 A2-D.250-20D - Heater - Job #4135267

- A2-D.250-20D Direct Gas Fired Heated Make Up Air Unit with 20" Direct Drive Fan x1
Supply Fan handles 2000 CFM @ 0.350" wc ESP, Fan runs at 888 RPM.
Heater supplies 125464 BTUs. 59°F Temperature Rise. [Fuel: Natural Gas]
Supply Motor: 1.000 HP, 3 Phase, 208 V, 60Hz, 3.8 FLA, ODP, Premium (E-Plus3) Eff.
Down Discharge - Air Flow Right -> Left
- Sloped Filtered Intake for Size #2 Modular Heater. x1
26.813" Wide X 53.625" Long X 31.313" High.
Includes 2" MV EZ Kleen Metal Mesh Filters.
- RTC Solutions • 40-90°F Discharge Temp Control x1

- Gas Manifold for DF2 GM - BTU 0 - 825001 - 7 in. w.c. - 14 in. w.c., No Insurance Requirement (ANSI), BV250-88	x1
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Profile-Plate Configuration for size 2-Direct-Fired Unit-for low-cfm-applications.	x1
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- Cooling Interlock Relay. 24VAC Coil. 120V Contacts. Locks out burner circuit when AC is energized.	x1
- Motorized Back Draft Damper 22.75" X 24" for Size 2 Standard & Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, LF120S Actuator Included	x1
- Low Fire Start. Allows the burner circuit to energize when the modulation control is in a low fire position.	x1
- Gas Pressure Gauge, 0-35", 2.5" Diameter, 1/4" Thread Size	x1
- Gas Pressure Gauge, -5 to +15 Inches Wc., 2.5" Diameter, 1/4" Thread Size	x1
- Separate 120VAC Wiring Package for Make-Up Air Units. Option must be selected when mounting VFD in prewire panel or with DCV package. Provides separate 120VAC input to supply fan. This 120V signal must be run by electrician from DCV to mua switch.	x1
- Curb CRB31X79X20INS Insulated On Fan #2 Flat Curb	x1

Fan

Electrical System #1 - Job #4135267

DCV-1111 Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 1 Duct Thermostat kit.	x1
- ESV751N02YXB571 - Variable Frequency Drive - 1 HP Max., 200/240 V, Single or Three Phase Input, 4.2 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS	x1
- ESV152N02YXB571 - Variable Frequency Drive - 2 HP Max., 200/240 V, Single or Three Phase Input, 7.0 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS	x1
- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.	x1

Electrical System #1

Factory Services

Service Design Verification Building Surcharge	x1
Service Design Verification for Demand Control Ventilation	x1
Service Design Verification for Direct Fired Heater	x1
Service Design Verification for Exhaust Fan	x1
Service Design Verification for Hood	x1
Service Design Verification Mileage Charge: (19) x 2 = 38 total miles	x1

Factory Services

Optional Items

- UNION WAGE FIRE SYSTEM HOOK-UP - ADDER:

x1

SERVICE DESIGN VERIFICATION DISCLAIMER

Field Service Technician is responsible for one trip to site to ensure the above equipment is operating within design specifications. All equipment must be operational. Fire suppression system should be hooked-up and armed. Additional trips will result in charges to be covered by others.

INSTALLATION BY OTHERS

By Others:

Installation, ductwork, patching, all electrical field wiring, start-up & balance, gas or electric shutdown for fire system hook-up.

Note:

Customer is responsible for additional labor charges as a result of cooking equipment layout changes after the release of the order, union labor or prevailing wage charges, or additional trips by fire system distributor caused by jobsite delays, permits, fees or test required by local authority. Submittal will specify applicable testing and approval agencies.

CaptiveAire Systems requirement for all field hook ups:

All fire system detection conduit must be half inch EMT. All conduit fittings must be compression type and fully tightened. All conduit ends must be reamed and deburred and blown clear of debris prior to assembly. All conduit must be fully and robustly supported to avoid accidental fire system discharge.

CaptiveAire Systems product must be installed in accordance with installation instructions provided with equipment or available on our web site at www.captiveaire.com.

Ductwork must be designed and installed in accordance with AMCA and ASHRAE standards as presented in CaptiveAire Systems "Guide to Designing Air Flow Systems", available [here](#).

SHIPPING

Quote

01/06/2020

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Carl Halter
3905 N. Delsea Drive
Vineland, NJ 08360-
(856) 692-4590
(856) 696-4964 (Fax)
carl@urieassoc.com

Job Reference Number: 1724

2020 BUDGET ESTIMATE PROJECT PRIORITY #2

Item	Qty	Description	Sell	Sell Total
1	1 ea	THREE (3) COMPARTMENT SINK Eagle Group Model No. S16-20-3-24 S16 Series Sink, three compartment, 115"W x 27"D, 16/304 stainless steel construction, 20" x 20" x 14" deep bowls, 24" drainboards on left & right, 8"H backsplash with 3/4" up-turn & tile edge, stainless steel front apron, 8" OC splash mount faucet holes, includes (3) 3-1/2" basket drains, galvanized legs & crossbracing on side & rear, adjustable plastic bullet feet, NSF 	\$2,486.00	\$2,486.00
	1 ea	-SL Stainless steel legs and crossbracing		
	3 ea	T&S Brass B-3952 Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet (replaces B-3913, B-3917)		
	1 ea	T&S Brass B-0230-LN Sink Mixing Faucet, wall mounted, 8" centers on sink faucet with 1/2" IPS eccentric flanged female inlets, lever handles		
	1 ea	T&S Brass 063X Nozzle, swivel, 14" long, standard, stream regulator outlet, low-lead, chrome-plated brass, NSF (deduct cost of standard nozzle)		
	1 ea	FRTDEL Factory freight, delivery, uncrated, set in kitchen area ready for hook up by the trades. Price does not include any plumbing hook ups.	\$178.00	\$178.00
ITEM TOTAL:				\$2,664.00
Subtotal				\$2,664.00
Total				\$2,664.00

Acceptance: _____ Date: _____

Printed Name: _____

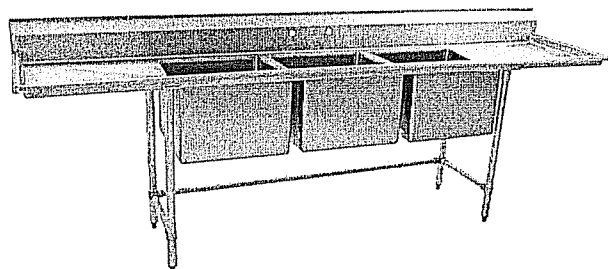


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Specification Sheet

Short Form Specifications

Eagle Stainless Steel Fabricated Sink, model _____.
 16 gauge type 304 stainless steel sink throughout. Sink bowls, available in 20" x 20" or 28" x 20", are coved with full 3/4" radius and feature 14" water level. Drainboards, when required, shall be "V" creased for positive drainage. 8"-high backsplash with 3/4" upturn and tile edge. Legs to be 1 1/2" O.D. Features galvanized gussets, front-to-rear and end-to-end galvanized crossbracing, and adjustable plastic bullet feet.



#S16-20-3-24 sink

Options / Accessories

- ☐ Lever drain
- ☐ Lever drain with overflow
- ☐ Twist handle drain
- ☐ Overflow hole
- ☐ Faucets

Stainless Steel Fabricated Sinks —S16 Series

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|
| ☐ S16-20-1 | ☐ S16-20-3-18R | ☐ S16-20-3-24L |
| ☐ S16-20-2-18R | ☐ S16-20-3-18L | ☐ S16-20-3-24 |
| ☐ S16-20-2-18L | ☐ S16-20-3-18 | ☐ S16-28-3-18 |
| ☐ S16-20-2-18 | ☐ S16-20-3-24R | |

Materials

- Sink bowls: 16 gauge type 304 stainless steel.
- Top: Drainboards, backsplash and rolled edge are 16 gauge type 304 stainless steel.
- Legs: 1 1/2" (41mm)-diameter 18 gauge galvanized tubing with galvanized gussets and fully adjustable hi-impact plastic bullet feet.
- Crossbracing: 1" (25mm)-diameter heavy-gauge galvanized tubing, with aluminum connectors.

Design and Construction Features

- Sink bowls have minimum radius of 3/4" (19mm), and are rectangular for maximum capacity.
- 20" x 20" (508 x 508mm) and 28" x 20" (508 x 711mm) bowls available.
- 14" (356mm) water level is standard.
- Crossbracing runs front-to-back and end-to-end.
- Swirl-away drainage.
- 8" (203mm) standard backsplash includes 3/4" (19mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- Leg gussets assemblies welded adjacent to sink bowl(s).
- "V" creased drainboards for positive drainage.

Mechanical:

- Faucet holes are 1 1/2" (30mm)-diameter, punched on 8" (203mm) centers.
- Basket-type waste drain included fits sink bowls' 3 1/2" (89mm) centered opening and features 1 1/2" (38mm) outlet.

Packaging:

- Wooden skid packing.

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Certifications / Approvals



AUTOQUOTES



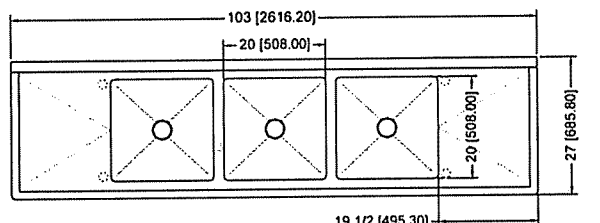
Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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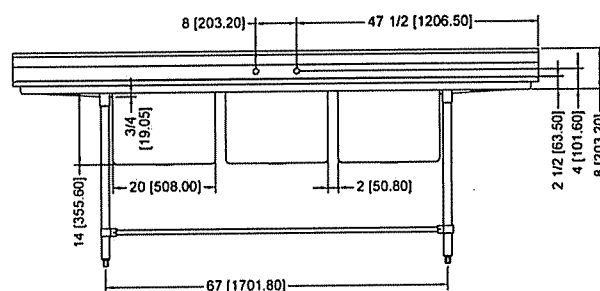


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Stainless Steel Fabricated Sinks—S16 Series

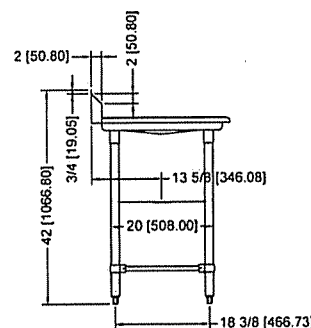


TOP VIEW



FRONT VIEW

(Note: Model #S16-20-3-18 shown)



SIDE VIEW

Sink with One Compartment

model #	BOWL DIMENSIONS				DRAINBOARD		OVERALL DIMENSIONS			
	width	length	width	length	length	quantity	width	length	width	length
	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm
S16-20-1	20"	508	20"	508	18"	457	27"	686	29"	737

Sinks with Two Compartments

model #	BOWL DIMENSIONS				DRAINBOARD		OVERALL DIMENSIONS			
	width	length	width	length	length	quantity	width	length	width	length
	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm
S16-20-2-18R	20"	508	20"	508	18"	457	27"	686	67 1/2"	1715
S16-20-2-18L	20"	508	20"	508	18"	457	27"	686	67 1/2"	1715
S16-20-2-18	20"	508	20"	508	18"	457	27"	686	81"	2057

Sinks with Three Compartments

model #	BOWL DIMENSIONS				DRAINBOARD		OVERALL DIMENSIONS			
	width	length	width	length	length	quantity	width	length	width	length
	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm
S16-20-3-18R	20"	508	20"	508	18"	457	27"	686	89 1/2"	2273
S16-20-3-18L	20"	508	20"	508	18"	457	27"	686	89 1/2"	2273
S16-20-3-18	20"	508	20"	508	18"	457	27"	686	103"	2616
S16-20-3-24R	20"	508	20"	508	24"	610	27"	686	95 1/2"	2426
S16-20-3-24L	20"	508	20"	508	24"	610	27"	686	95 1/2"	2426
S16-20-3-24	20"	508	20"	508	24"	610	27"	686	115"	2921
S16-28-3-18*	28"	711	20"	508	18"	457	35"	889	103"	2616

* #S16-28-3-18 features two sets of faucet holes.

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

Printed in U.S.A.

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Rev. 10/14

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-3952

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

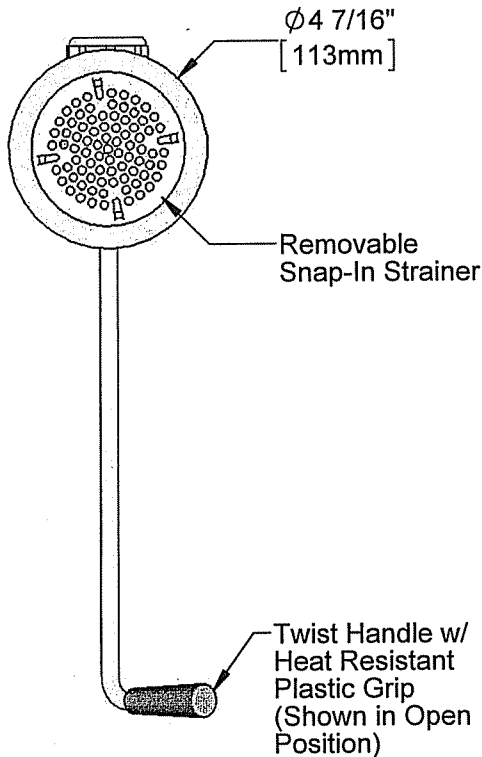
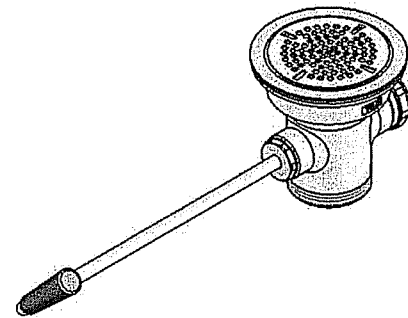
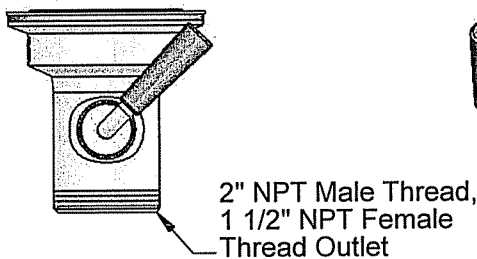
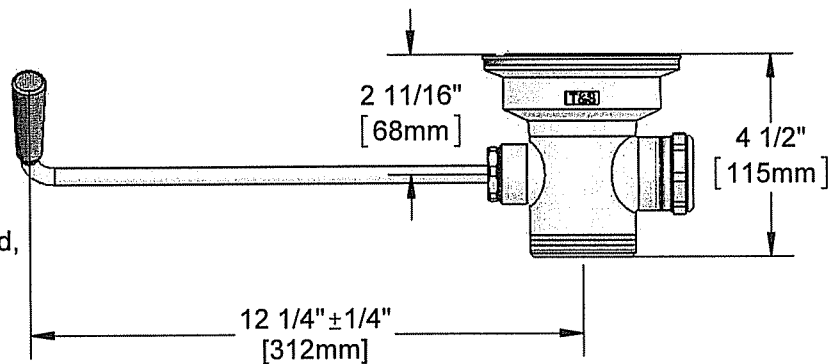
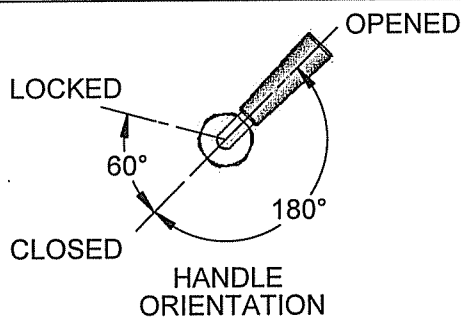
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

 Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male
 Thread & 1 1/2" Female Thread Outlet

Product Compliance:

ASME A112.18.2 / CSA B125.2

Drawn: DHL | Checked: JRM | Approved: JHB | Date: 06/30/14 | Scale: 1:4 | Sheet: 1 of 2


T&S BRASS AND BRONZE WORKS, INC.

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

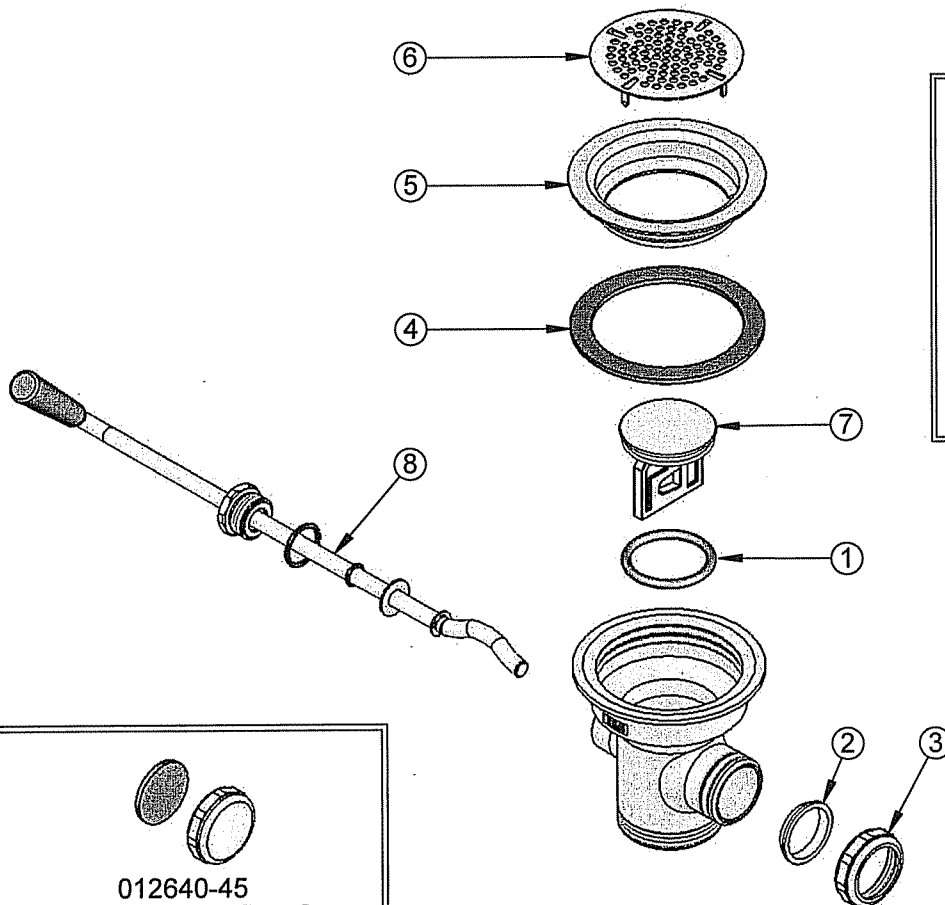
Model No.

B-3952

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling For Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Rotary Waste Valve Twist Handle



012640-45
Waste Drain Overflow Cap
w/ Sealing Washer
(Included)

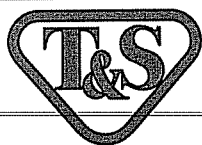
Product Specifications:

Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Thread & 1 1/2" Female Thread Outlet

Product Compliance:

ASME A112.18.2 / CSA B125.2

Drawn: DHL Checked: JRM Approved: JHB Date: 06/30/14 Scale: NTS Sheet: 2 of 2


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-0230-LN

Item No.

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

**ADA Compliant**

This Space for Architect/Engineer Approval

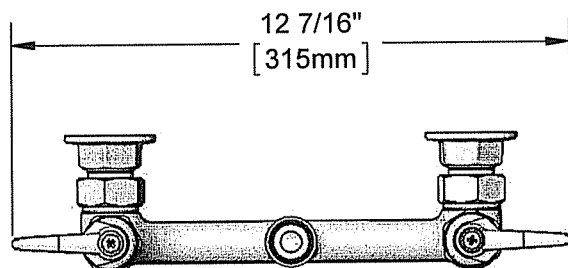
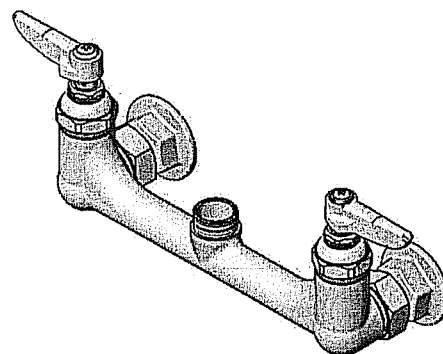
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Model Specified _____ Quantity _____

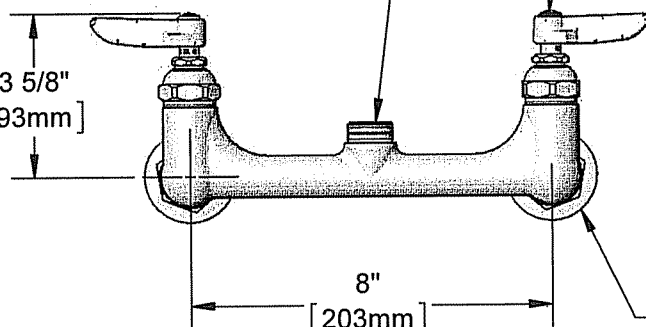
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

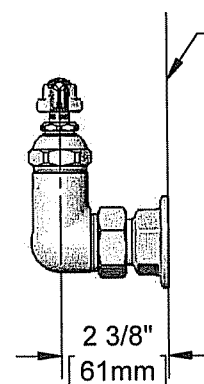

 Swivel Outlet Accepts
 Standard T&S Swing
 Nozzles

 Eterna Cartridges &
 Lever Handles w/
 Color Coded Indexes

 3 5/8"
 [93mm]

 8"
 [203mm]
 Adjustable From
 7 3/4" to 8 1/4"
 [197mm to 210mm]

 Ø 2" [51mm]
 Flanges w/
 1/2" NPT
 Female Inlets

Mounting Surface



Product Specifications:

 8" Wall Mount Mixing Faucet, Eterna Cartridges, Lever Handles
 & 1/2" NPT Female Inlets, Less Nozzle

Product Compliance:

 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 ANSI A117.1 (ADA)

Drawn: JBC | Checked: JRM | Approved: JHB | Date: 01/18/16 | Scale: 1:4 | Sheet: 1 of 2


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Travelers Rest, SC 29690

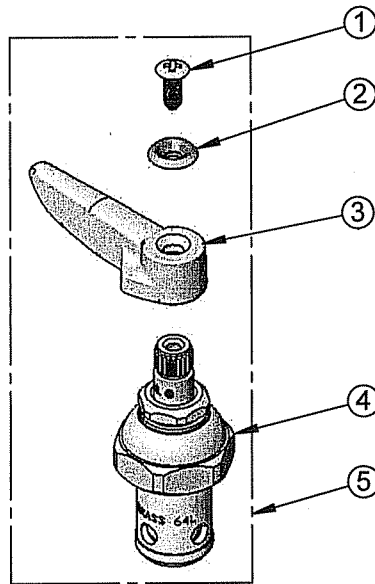
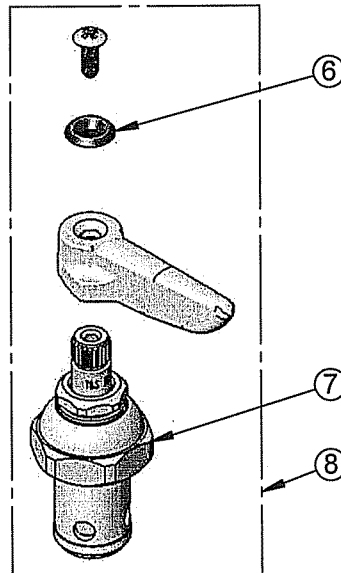
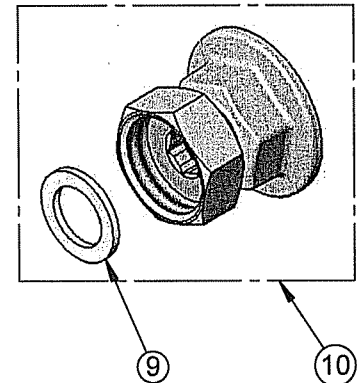
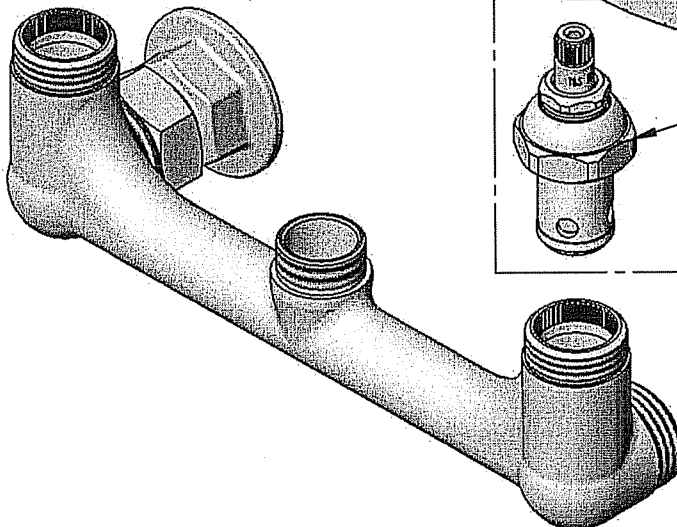
Model No.

B-0230-LN

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	000922-45	Lever Handle Screw
2	001661-45	Red Index-HW
3	001638-45	Lever Handle
4	005960-40	Eterna Cartridge, RTC
5	002714-40	Eterna Cartridge, RTC w/ Handle, Index & Screw
6	001660-45	Blue Index-CW
7	005959-45	Eterna Cartridge, LTC
8	002713-40	Eterna Cartridge, LTC w/ Handle, Index & Screw
9	001019-45	Coupling Nut Washer
10	00AA	1/2" NPT Female Eccentric Flange



Product Specifications:

8" Wall Mount Mixing Faucet, Eterna Cartridges, Lever Handles
& 1/2" NPT Female Inlets, Less Nozzle

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: JBC Checked: JRM Approved: JHB Date: 01/18/16 Scale: NTS Sheet: 2 of 2


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

063X

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

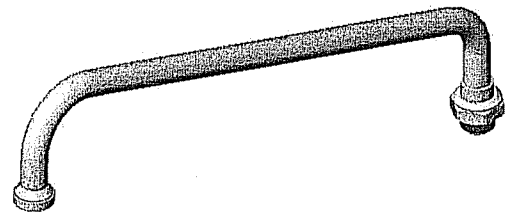
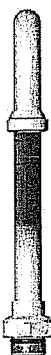
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

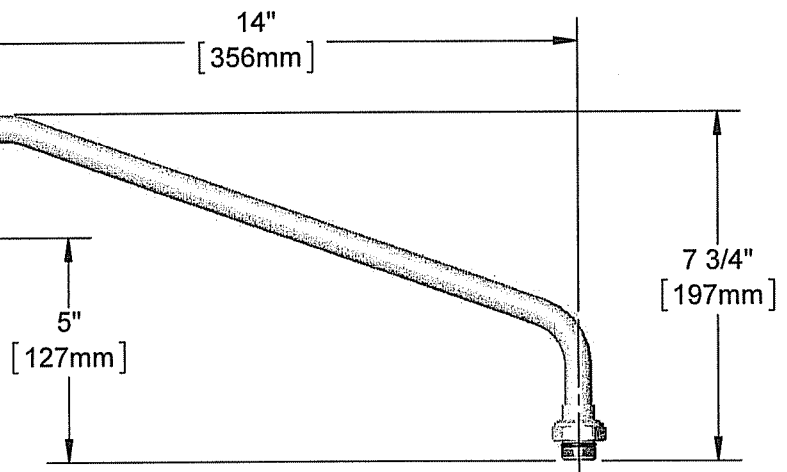
Contractor _____

Architect/Engineer _____



B-PT
Stream Regulator
Outlet

Swivel Nut Fits
All Standard T&S
Swivel Outlets


Product Specifications:

14" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn: JBC Checked: JRM Approved: JHB Date: 11/10/15 Scale: 1:2 Sheet: 1 of 1

Quote

01/06/2020

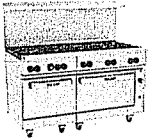
To:
Springfield Township School
District
Craig Vaughn
2146 Jacksonville Jobstown Road
Jobstown, NJ 08041
cvaughn@springfieldschool.org

Project:
Springfield Township School
District
2146 Jacksonville Jobstown Road
Jobstown, NJ

From:
Don J. Urie Associates Inc.
Carl Halter
3905 N. Delsea Drive
Vineland, NJ 08360-
(856) 692-4590
(856) 696-4964 (Fax)
carl@urieassoc.com

Job Reference Number: 2628

2020 BUDGET ESTIMATE-PRIORITY #3

Item	Qty	Description	Sell	Sell Total
1	1 ea	RANGE, 60", 10 OPEN BURNERS  Vulcan Model No. 60SS-10BN Endurance™ Restaurant Range, natural gas, 60", (10) 30,000 BTU burners with lift-off burner heads, (2) standard oven bases, stainless steel front, sides, backriser & high shelf, fully MIG welded frame, 6" adjustable legs, 358,000 BTU, CSA, NSF	\$5,624.00	\$5,624.00
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation		
	1 ea	Stainless steel backriser and lift-off high shelf, standard		
	2 ea	OVNRACK-XL26 Extra oven rack, 26", guides are included (shipped in separate carton)	\$154.00	\$308.00
	1 ea	FRTDEL Factory freight, delivery, uncrate, assemble as necessary, set in place ready for hookup by the trades.	\$465.00	\$465.00
ITEM TOTAL:				\$6,397.00
Subtotal				\$6,397.00
Total				\$6,397.00

Acceptance: _____ Date: _____
Printed Name: _____

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
10 OPEN BURNERS
60" WIDE GAS RANGE

Model 60SS-10BN
(shown with optional casters)

**SPECIFICATIONS**

60" wide gas restaurant range, Vulcan Model No. 60SS-10BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Ten 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. bakers depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26¾"w x 14"h. Both ovens have porcelain bottoms and door panels. Oven thermostats adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hingespring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 358,000 BTU/hr.

Exterior Dimensions:

34"d x 60"w x 58"h on 6" adjustable legs

- ☐ **60SS-10BN** 2 Standard Ovens / Natural Gas
- ☐ **60SS-10BP** 2 Standard Ovens / Propane
- ☐ **60SC-10BN** 1 Standard Oven / 1 Convection Oven
Natural Gas
- ☐ **60SC-10BP** 1 Standard Oven / 1 Convection Oven
Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Ten open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- Left oven: 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back only
- Right oven: 35,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back and side to side
- Oven thermostats adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26¾"w x 13⅞"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug, includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

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

OPTIONS (Factory Installed)

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

VULCAN

a division of ITW Food Equipment Group LLC

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

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
10 OPEN BURNERS
60" WIDE GAS RANGE**INSTALLATION INSTRUCTIONS**

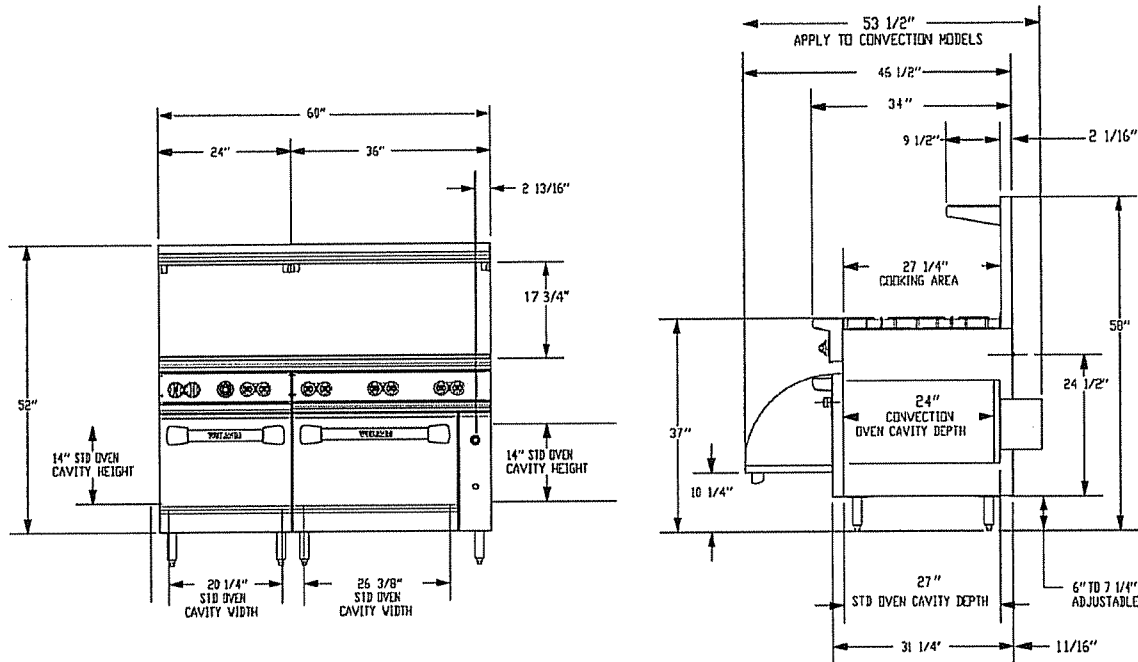
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSI Z223.1A (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. <u>Clearances</u>	<u>Rear</u>	<u>Sides</u>
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"

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

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

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	60SS-10BN	2 Standard Ovens / 10 Burners / Natural Gas	358,000	890 / 404
	60SS-10BP	2 Standard Ovens / 10 Burners / Propane	358,000	890 / 404
	60SC-10BP	1 Standard Oven / 1 Convection Oven / 10 Burners / Natural Gas	358,000	950 / 431
	60SC-10BP	1 Standard Oven / 1 Convection Oven / 10 Burners / Propane	358,000	950 / 431

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

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

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

Quote

01/06/2020

To:
Springfield Township School
District
Craig Vaughn
2146 Jacksonville Jobstown Road
Jobstown, NJ 08041
cvaughn@springfieldschool.org

Project:
Springfield Township School
District
2146 Jacksonville Jobstown Road
Jobstown, NJ 08041

From:
Don J. Urie Associates Inc.
Carl Halter
3905 N. Delsea Drive
Vineland, NJ 08360-
(856) 692-4590
(856) 696-4964 (Fax)
carl@urieassoc.com

Job Reference Number: 2630

2020 BUDGET ESTIMATE-PRIORITY #4

Item	Qty	Description	Sell	Sell Total
1	1 ea	HOT FOOD SERVING COUNTER / TABLE  Duke Manufacturing Model No. G-4-CBSS Thurmaduke™ Steamtable Unit, gas, 60"W x 25-1/2"D x 36"H, 16ga stainless steel top, (4) stainless steel dry heat wells, safety pilots, gas regulator, valve controls, 20ga stainless steel body & undershelf, 6"H stainless steel legs & adjustable feet, CSA STAR, UL EPH Classified	\$4,342.00	\$4,342.00
	1 ea	PH_GAS Gas type to be determined		
	1 ea	FRTDEL Factory freight, delivery, uncrate, assemble as necessary, set in kitchen are ready for hook up by the trades. There is no ventilation for the unburned gases at the location presently being utilized as the serving counter, ventilation for this area is recommended.	\$380.00	\$380.00
ITEM TOTAL:				\$4,722.00
2	1 ea	HOT FOOD SERVING COUNTER / TABLE  Duke Manufacturing Model No. E-4-CBSS Thurmaduke™ Steamtable Unit, electric, 60"W x 25-1/2"D x 36"H, 16ga stainless steel top, (4) stainless steel sealed heat wells, drains, copper manifolds, (1) brass valve, thermostat controls, 20ga stainless steel body & undershelf, 6"H stainless steel legs with adjustable feet, cULus, UL EPH Classified NOTE: Electric values & plug configurations change for 3 phase or when adding electric options - Contact Factory for more info)	\$4,342.00	<Alternate>
	1 ea	E-4-CBSS-208-1 208v/60/1-ph, 3000 watts, 14.4 amps		<Alternate>
	1 ea	FRTDEL Factory freight, delivery, uncrate, assemble as necessary, set in the kitchen area ready fro hook up by the trades. If you choose this option you will need a hi voltage electric service line run from your panel box to the serving line area.	\$380.00	<Alternate>
ITEM TOTAL: <Alternate>				\$4,722.00
Subtotal				\$4,722.00
Total				\$4,722.00

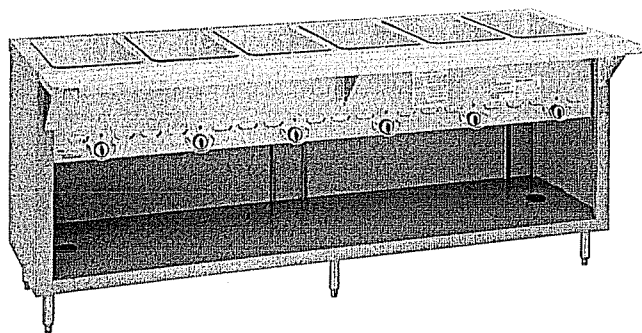
Acceptance: _____ Date: _____
Printed Name: _____



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



G-6-CBPG

Shown w/optional maple cutting board

OPTIONS:

- ☐ 14 gauge tops
- ☐ Thermostat. Robertshaw
- ☐ Adaptor plates
- ☐ Spillage Pans
- ☐ Veneered panels
- ☐ Powder coat paint colors
- ☐ 7" stainless steel or maple carving boards
- ☐ 10" stainless steel or maple carving boards
- ☐ 1/2" poly cutting surface added to stainless steel carving board
- ☐ Foodshields
- ☐ Trayslides and Carving Boards

AGENCY LISTINGS:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102
800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com

SS-1108 Steamtable Gas - Stand

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL: _____

Thurmaduke® Steamtables

Hot Food Units - Gas - Standard

- ☐ G-2-CBPG/G-2-CBSS 2 top openings
- ☐ G-3-CBPG/G-3-CBSS 3 top openings
- ☐ G-4-CBPG/G-4-CBSS 4 top openings
- ☐ G-5-CBPG/G-5-CBSS 5 top openings
- ☐ G-6-CBPG/G-6-CBSS 6 top openings

TOP:

- One piece, 16 gauge, 300 Series stainless steel
- Top openings die - stamped. 12" x 20"

HEAT COMPARTMENTS:

- Individual burners
- Individual adjustable gas valves
- Individual galvanized steel radiation plates
- Safety pilots
- Gas pressure regulator for unit
- 3500 BTU/hour per burner
- 12" x 20" stainless steel liner, 8" deep

BODY AND INTERIOR SHELF:

- ☐ 300 Series stainless steel
- or
- ☐ paint grip steel
- End panels
- 6" polished stainless steel adjustable legs
- Stainless steel vented control panel
- Wire knob guards

THURMADUKE® STEAMTABLES - HOT FOOD - GAS - STANDARD

Catalog No. TST-STGASHOT

A.I.A. File No. 35-C-13

REV B 10/14/2019

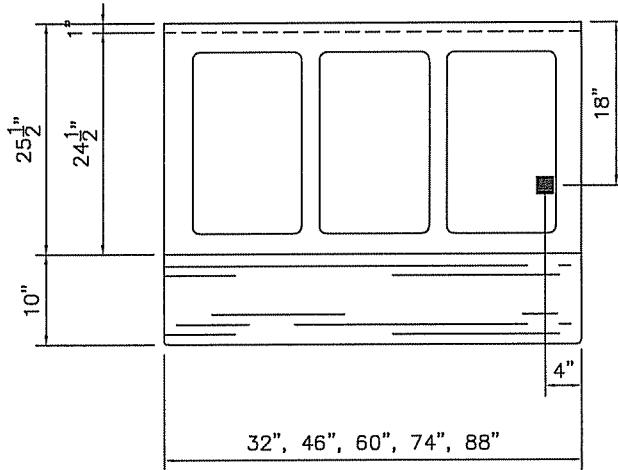
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A.I.A. File No. 35-C-13

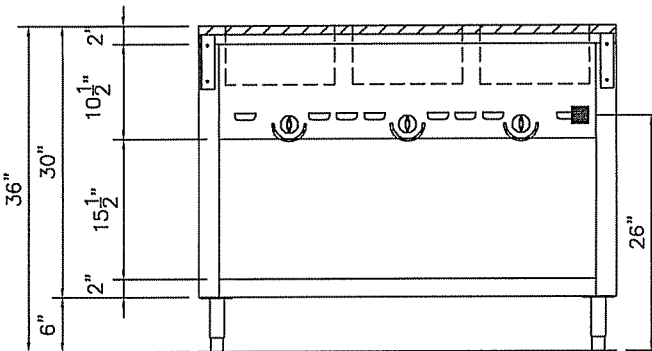
Catalog No. TST-STGASHOT

THURMADUKE® STEAMTABLES - HOT FOOD - GAS - STANDARD

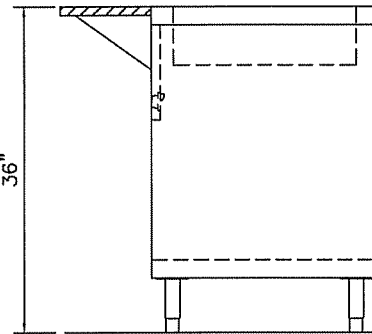
Thurmaduke®



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

POWER SUPPLY		
Model	# of Burners	Total BTU
G-2-CBPG/SS	2	5,000
G-3-CBPG/SS	3	7,500
G-4-CBPG/SS	4	10,000
G-5-CBPG/SS	5	12,500
G-6-CBPG/SS	6	15,000
GAS CONNECTION - 1/2" I.P.S		

DIMENSIONS:

FREIGHT CLASS: 150

Model		Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
Enameled	Stainless	in	cm	in	cm	in	cm			lbs	kg
G-2-CBPG	G-2-CBSS	32	81.3	25-1/2	64.8	36	91.4	2	27.0	210	95.5
G-3-CBPG	G-3-CBSS	46	116.8	25-1/2	64.8	36	91.4	3	38.1	264	120.0
G-4-CBPG	G-4-CBSS	60	152.4	25-1/2	64.8	36	91.4	4	49.2	344	156.4
G-5-CBPG	G-5-CBSS	74	188.0	25-1/2	64.8	36	91.4	5	60.2	4335	196.8
G-6-CBPG	G-6-CBSS	88	223.5	25-1/2	64.8	36	91.4	6	71.3	527	239.5

NOTE: Specify natural gas or propane gas when ordering.

For high altitude orifice, specify elevation.

Sliding doors NOT available, casters not available

NO combustible materials should be stored on the bottom shelf of gas unit

**Duke Manufacturing Co.**2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130

Toll Free: 1-800-735-3853

Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A

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Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



E-3-CBSS (shown with optional maple cutting board)

OPTIONS:

- ☐ 10" wide maple carving board, stainless steel brackets
- ☐ 14 gauge tops
- ☐ Heated base module
- ☐ 3-phase wiring
- ☐ Sliding Doors
- ☐ Cord and plug
- ☐ Adaptor plates
- ☐ Casters (add cord and plug), 5" swivel with locks
- ☐ Casters (add cord and plug), 5" swivel no lock
- ☐ Veneered panels
- ☐ 1/2" poly cutting surface added to stainless steel carving board
- ☐ Foodshields
- ☐ Trayslides and carving boards
- ☐ Push Bar
- ☐ Electric outlet in base
- ☐ Telescoping cover
- ☐ Pass through body
- ☐ Exposed element heat well and spillage pan
- ☐ Dish Shelf under cutting board
- ☐ Individual drain valves

DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1098 Thurmaduke Hot Holding Electric - Standard

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmaduke® Steamtables

Hot Food Units - Electric - Standard

- ☐ E-2-CBPG/E-2-CBSS 2 top openings
- ☐ E-3-CBPG/E-3-CBSS 3 top openings
- ☐ E-4-CBPG/E-4-CBSS 4 top openings
- ☐ E-5-CBPG/E-5-CBSS 5 top openings
- ☐ E-6-CBPG/E-6-CBSS 6 top openings

TOP:

- One piece. 16 gauge, 300 Series stainless steel
- Top openings die - stamped. 12" x 20"

HEAT COMPARTMENTS:

- Sealed wells with drains copper manifolds and brass master valve
- 750 watt element at 120, 208, or 240 volt / single or 3-phase
- Robertshaw thermostat w/indicator light per section
- Master toggle switch w/indicator light - entire unit
- 12" x 20" stainless steel liner, 6-1/2 deep

BODY AND INTERIOR SHELF:

- ☐ 300 Series stainless steel
- ☐ Paint grip steel
- End panels
- 6" polished stainless steel adjustable legs
- 300 Series stainless steel control panel
- Wire knob guards
- Full bottom shelf to match body

Certifications



Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

THURMADUKE® STEAMTABLES - HOT FOOD - ELECTRIC - STANDARD

Catalog No. TST-STELECHOT

A.I.A. File No. 35-C-13

REV B 08/08/2019

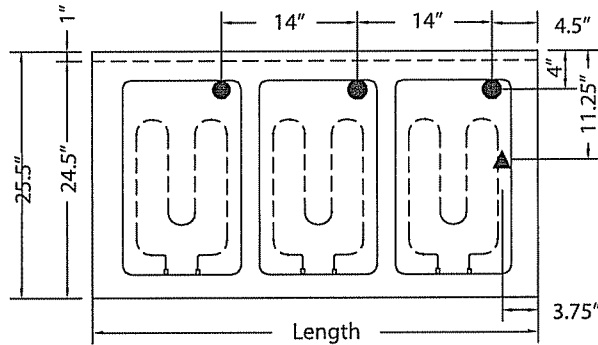
Thermaduke®

Steamtables Hot Food Units - Electric - Standard

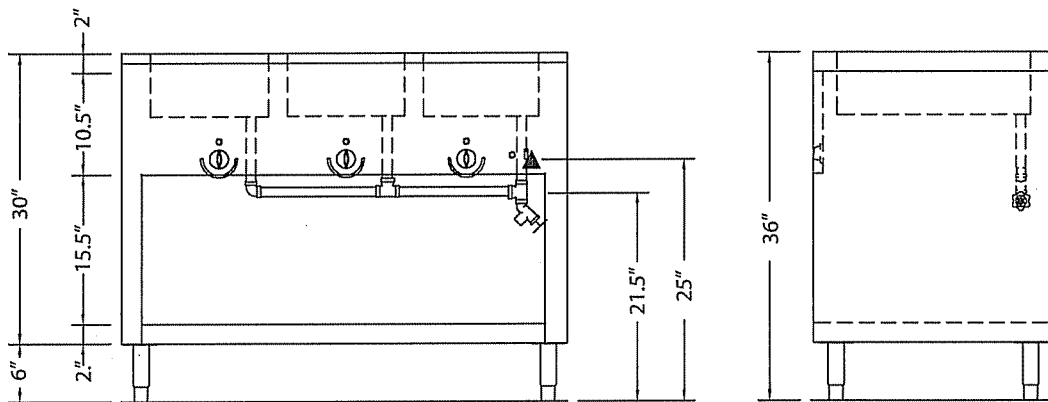
A.I.A. File No. 35-C-13

Catalog No. TST-STELECHOT

THERMADUKE® STEAMTABLES - HOT FOOD - ELECTRIC - STANDARD



LEGEND	
▲	ELECTRICAL CONNECTION
●	DRAIN LOCATION



DIMENSIONS:

FREIGHT CLASS: 150

Model		Length		Depth		Height		Top Openings	Cube ft. Crated	Weight	
Enameled	Stainless	in	cm	in	cm	in	cm			lbs	kg
E-2-CBPG	E-2-CBSS	32	81.3	25-1/2	64.8	36	91.4	2	28.1	210	95.5
E-3-CBPG	E-3-CBSS	46	116.8	25-1/2	64.8	36	91.4	3	39.6	264	120.0
E-4-CBPG	E-4-CBSS	60	152.4	25-1/2	64.8	36	91.4	4	51.2	344	156.4
E-5-CBPG	E-5-CBSS	74	188.0	25-1/2	64.8	36	91.4	5	62.3	433	196.8
E-6-CBPG	E-6-CBSS	88	223.5	25-1/2	64.8	36	91.4	6	74.3	527	239.6

ELECTRICAL SPECIFICATIONS:

Cord & NEMA plug NOT included

Model	120 Volt - 750 watt elements			208 Volt - 750 watt elements			240 Volt - 750 watt elements		
	Watts	Amps	NEMA	Watts	Amps	NEMA	Watts	Amps	NEMA
E-2-CBPG/SS	1500	12.5	5-15	1500	7.2	6-20	1500	6.3	6-20
E-3-CBPG/SS	2250	18.8	L5-30	2250	10.8	6-20	2250	9.4	6-20
E-4-CBPG/SS	3000	25.0	5-50	3000	14.4	6-20	3000	12.5	6-20
E-5-CBPG/SS	3750	31.3	5-50	3750	18.0	L6-30	3750	15.9	6-20
E-6-CBPG/SS	N/A			4500	21.6	L6-30	4500	18.8	L6-30


Duke Manufacturing Co.

 2305 N. Broadway
 St. Louis, MO 63102

Phone: 314-231-1130

Toll Free: 1-800-735-3853

Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A

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