

Glassboro Public Schools



MEMO

To: Mark Silverstein

From: Lisa Ridgway

Date: May 23, 2022

Re: Resolution – HS Home Ec/Culinary Arts Room

Be it Resolved that the approve the proposal as submitted by WJ Gross to upgrade the GHS Home Economics/Culinary Arts room. Funds will be both ESSER II and ARP ESSER III funds as budgeted.

Vendor: W.J. Gross, Inc.

Cooperative: CCESC, #66CCEPS, Contract FY19-01

Amount Not to Exceed: \$217,700



W.J. GROSS, INC.
GENERAL CONTRACTING

495 CENTER STREET
SEWELL, NJ 08080

VOICE 856.415.1712
FAX 856.415.1709
WWW.WJGROSS.COM

CCESC # 66CCEPS Contract # FY19-01

Construction Proposal

April 21, 2022

Project: Glassboro HS Culinary Classroom Upgrades

Client: Glassboro Board of Education
560 Joseph L. Bowe Blvd.
Glassboro, NJ 08028

PROPOSAL Pursuant to your request, W. J. Gross, Inc. General Contracting (The Contractor) agrees to provide all necessary **Prevailing Wage Labor**, materials, equipment, supervision, and insurance, in accordance with the following scope. Quote includes Co-Op fee to be paid to CCESC by W.J. Gross, Inc.

SCOPE OF WORK

- Demo existing electric in cabinetry
- Disconnect existing lay in fixture
- Remove existing lay in fixture
- Disconnect and remove existing switch
- Install new circuits top existing panel in culinary room
- Install circuit for new hood controls
- Wire (2) exhaust fans to hood controls
- Wire gas heater air make up system to hood controls
- Wire gas valve to hood control box
- (2) Circuits 120 volt receptacles for convection oven
- (1) receptacle 120 volts for gas char boiler
- (1) receptacle 120 volts for Griddle stand refrigerator
- (1) Receptacle 120 volt for gas restaurant range
- Gas piping to all new gas appliance. Incl. gas regulators. (Gas piping to be tied onto 1-1/2" existing gas pipe in kitchen area)
- Furnish and install (1) Exhaust Hood with Supply Air & Fire System
- Furnish and install (1) Vulcan VC44GD Gas Convection Oven
- Furnish and install (1) Vulcan VACB25 Gas Charbroiler Countertop
- Furnish and install (1) Vulcan VCRG36-T Gas Griddle Countertop
- Furnish and install (1) Continental Refrigerator D60GN Refrigerated Base Equipment Stand
- Furnish and install (1) Vulcan 60SS-10BN 60" 10 Burner Range
- Demo (2) existing hoods and patch ceiling

Fire Alarm Allowance for Exhaust Hood ADD +\$4,230

QUALIFICATIONS All work to be completed during normal work hours 7:00am- 3:30pm M-F. Demo of existing equipment by owner.

INSURANCE The Contractor shall at all times carry the following insurance coverage: Public Liability (limit \$1,000,000.) and Workers Compensation (compliant with NJSA 34:15-1 et seq.). The contractor shall also require each of its subcontractors to carry liability insurance and Workers Compensation, or if the subcontractor is unable to carry Workers Compensation, the Contractor shall require the subcontractor to be covered under the Contractor's Worker Compensation policy. The Contractor and all subcontractors for this project shall provide certificates of insurance naming the Owner as additional insured. Performance and Payment and/or Maintenance Bonds are available upon request for an additional charge of 1.5%.

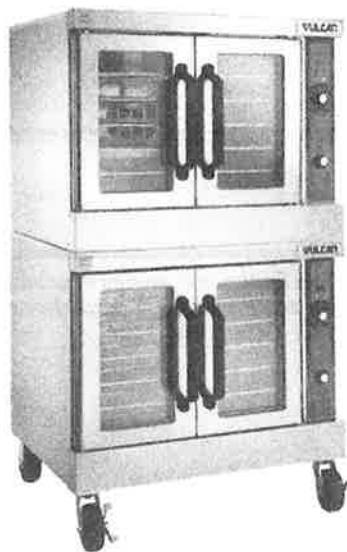
PAYMENT TERMS Net thirty (30) days from the date of invoice. Any invoice not paid by the due date shall be considered delinquent and shall bear interest at the rate of one and one-half percent (1-1/2%) per month on the outstanding balance. If steps need to be taken, whether by legal means or otherwise to collect any sum including interest which has become delinquent, the Owner agrees to pay all costs incurred, including any reasonable collection, attorney or court costs.

PAYMENT

LUMP SUM.....\$217,700 (Two Hundred Seventeen Thousand Seven Hundred)

COMMERCIAL - INDUSTRIAL - BONDED

OVENS

VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS**

Model VC44GD
shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22 $\frac{1}{8}$ "d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40 $\frac{1}{4}$ "w x 41 $\frac{1}{8}$ "d (includes motor & door handles) 37 $\frac{3}{4}$ "d (includes motor only) x 70"h on 8" legs.

CSA design certified. NSF listed.

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

- ☐ **VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total.
- Electronic spark igniters.
- $\frac{1}{2}$ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps per section. 15.4 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
 - ☐ Security screws only.
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, $\frac{1}{2}$ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Control panel mounted on left side of oven.
- ☐ Stainless steel rear enclosure.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

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

VULCAN

a division of ITW Food Equipment Group LLC

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

OVENS

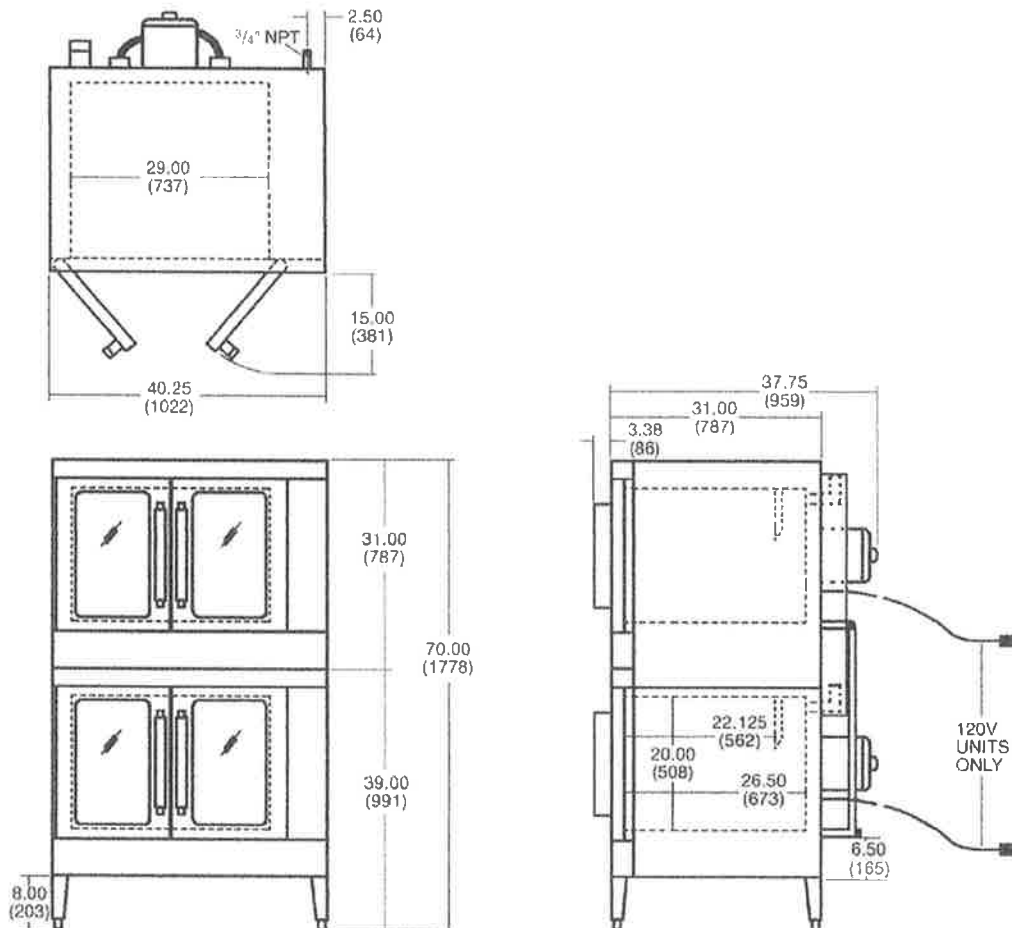
VULCAN

VC44G SERIES DOUBLE DECK GAS CONVECTION OVENS

INSTALLATION INSTRUCTIONS

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

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



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
VC44G	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	928	422	820	372

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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-K 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 _____

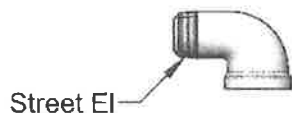
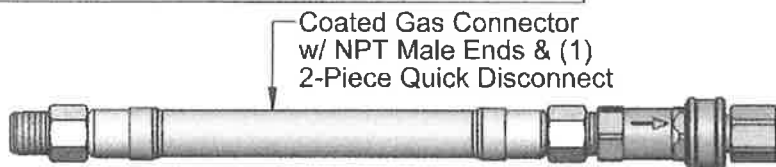
Model Specified _____ Quantity _____

Customer/Wholesaler _____

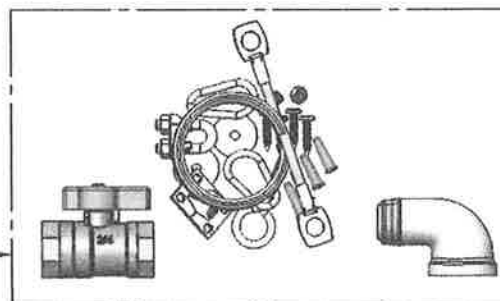
Contractor _____

Architect/Engineer _____

SAFE·T·LINK



Installation Kit:
Restraining Cable,
Street El, Ball Valve



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

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

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

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

HG-4-K Series Product Configurator: HG - 4 - K

Ex: HG - 4 - K

Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
(1) Street El, (1) Installation Kit

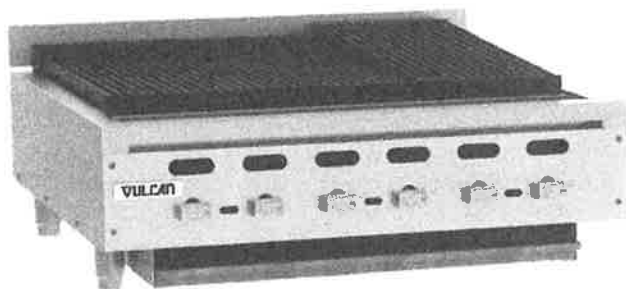
Product Specifications:

Safe-T-Link Gas Appliance Connector: Coated Gas Hose, NPT Male Ends, 2-Piece Quick Disconnect and Street Elbow

Product Compliance:

ANSI Z21.69 / CSA 6.16
NSF 2
NFPA 54

Drawn: JBC | Checked: JRM | Approved: JHB | Date: 08/24/16 | Scale: NTS | Sheet: 1 of 1

GRIDDLES & BROILERS**VULCAN****VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER**

Model VACB36

**SPECIFICATIONS**

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. _____. All welded chassis with stainless steel front, sides, top trim and grease trough. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 17,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One high range infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:

_____ " wide x 31" deep x 12" working height

CSA design certified. NSF Certified.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

- ☐ **VACB25** 25½" wide
- ☐ **VACB36** 36" wide
- ☐ **VACB47** 46⅞" wide
- ☐ **VACB60** 62⅞" wide
- ☐ **VACB72** 72½" wide

STANDARD FEATURES

- All welded chassis with stainless steel sides, control panel, top trim, backsplash and grease trough
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 17,000 BTU/hr burner for each broiler grate
- Easy lighting standing pilot ignition system
- One high range infinite heat control valve for each burner. Valve adjustment marks engraved into front panel for easy set-up.
- Heat deflector tray system reflects heat upwards creating a "Cool Zone" in the grease drawer and facilitates easier cleaning.
- 4" adjustable legs
- ¾" rear gas connection and gas pressure regulator
- Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability
- One year limited parts and labor warranty

ACCESSORIES

- ☐ 6" legs.
- ☐ 10⅝" deep plate rail.
- ☐ Condiment rail.
- ☐ Cutting board.
- ☐ 6" back and side splash kit.
- ☐ 12¾" overshelf.
- ☐ Straight and waffle pattern cast iron grates.
- ☐ Welded steel round rod grate.
- ☐ Fajita plate warmer.
- ☐ 10½" wide griddle plate inserts.
- ☐ Stainless steel stand with undershelf and casters.

VULCAN

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

GRIDDLES & BROILERS

VULCAN

VACB SERIES HEAVY DUTY COUNTER MODEL GAS CHARBROILER

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:
Natural Gas 5.0" (127 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

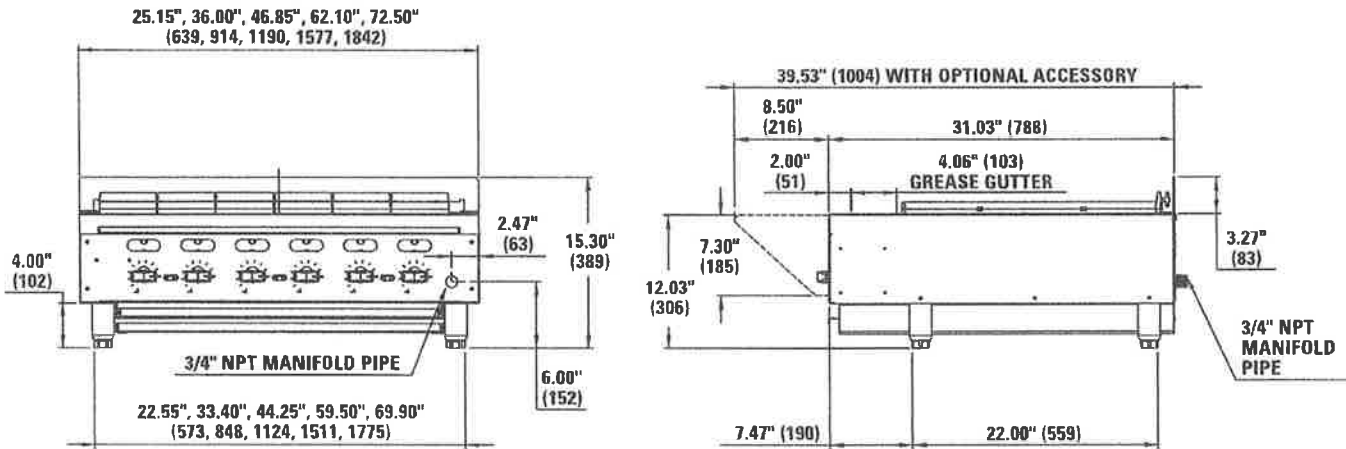
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES

	Non-Combustible
Rear	3"
Sides	0"

All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA
VACB25	25.15" (639)	31" (788)	15.30" (389)	12" (306)	21.50" (546) x 22.31" (567)
VACB36	36.00" (914)				32.25" (819) x 22.31" (567)
VACB47	46.85" (1190)				43.00" (1092) x 22.31" (567)
VACB60	62.10" (1577)				57.00" (1448) x 22.31" (567)
VACB72	72.50" (1842)				68.75" (1746) x 22.31" (567)

*These are nominal dimensions and can vary by +1.75" with adjustable legs. Dimensions in "()" are in millimeters.

MODEL	# BURNERS	# DRIP TRAYS	TOTAL BTU/HR NATURAL GAS	TOTAL BTU/HR LP GAS	APPROX SHIP WT (LB/KG)
VACB25	4	1	68,000	64,000	290/131
VACB36	6	1	102,000	96,000	370/167
VACB47	8	2	136,000	128,000	450/203
VACB60	11	2	187,000	176,000	500/225
VACB72	13	2	221,000	208,000	580/263

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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-K 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

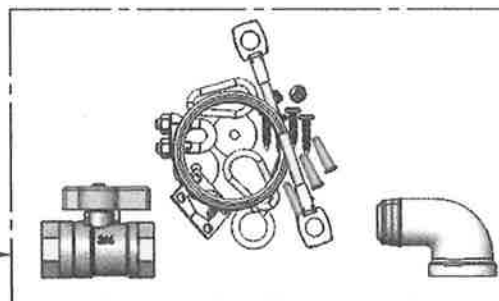
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

SAFE-T-LINKInstallation Kit:
Restraining Cable,
Street El, Ball Valve

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

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

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

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

HG-4-K Series Product Configurator: HG - 4 - KEx: HG - 4 - KGas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
(1) Street El, (1) Installation Kit

Product Specifications:

Safe-T-Link Gas Appliance Connector: Coated Gas Hose, NPT Male
Ends, 2-Piece Quick Disconnect and Street Elbow

Product Compliance:

ANSI Z21.69 / CSA 6.16
NSF 2
NFPA 54

Drawn: JBC Checked: JRM Approved: JHB Date: 08/24/16 Scale: NTS Sheet: 1 of 1

GRIDDLES & BROILERS**VULCAN****VCRG-T RESTAURANT SERIES
GAS GRIDDLES**

Model VCRG48-T



- ☐ **VCRG24-T** 24" w x 20½" d griddle plate
- ☐ **VCRG36-T** 36" w x 20½" d griddle plate
- ☐ **VCRG48-T** 48" w x 20½" d griddle plate

STANDARD FEATURES

- 1" thick polished steel griddle plate welded to 3¼" stainless steel back, tapered side splashes and stainless steel grease trough.
- Fully welded stainless and aluminized steel chassis frame.
- 12½" cooking height on 4" adjustable legs.
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded, mechanical snap action thermostat per burner for high performance and optimal response time.
- Temperature adjust from 200° to 450°F.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- High capacity 4½ quart capacity grease can.
- ¾" rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

SPECIFICATIONS

Low profile Vulcan Model No._____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 12½" cooking height on 4" legs. 1" thick polished steel griddle plate welded to stainless steel back and tapered side splashes. One 25,000 BTU/hr. "U" shaped aluminized steel burner and embedded, mechanical snap action thermostat for each 12" of griddle width. Temperature adjusts from 200° to 450°F. One pilot safety for every two burners. 4½ quart capacity grease can. ¾" rear gas connection and convertible gas pressure regulator for LP service.

Exterior Dimensions:

_____ " w x 27" d x 16" h on 4" legs.

CSA design certified. NSF listed.

NOTE: Models are constructed standard for natural gas service. Propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas when processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation when processing your order.

VULCAN

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GRIDDLES & BROILERS

VULCAN

VCRG-T RESTAURANT SERIES GAS GRIDDLES

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.

2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

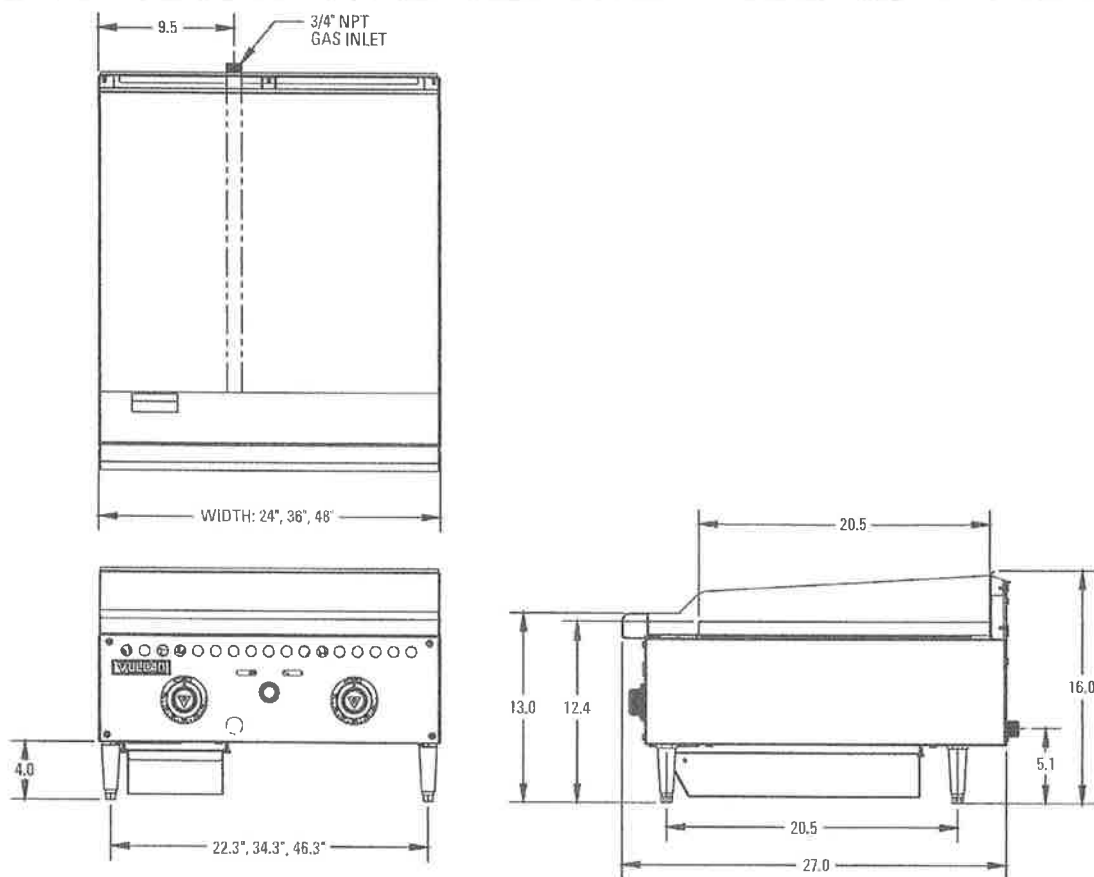
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRG24-T	24"	27"	16"	12½"	2	50,000	1	243 lbs/111 kg
VCRG36-T	36"	27"	16"	12½"	3	75,000	1	340 lbs/155 kg
VCRG48-T	48"	27"	16"	12½"	4	100,000	1	408 lbs/185 kg

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

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Model No.

HG-4-K Series

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Job Name _____ Date _____

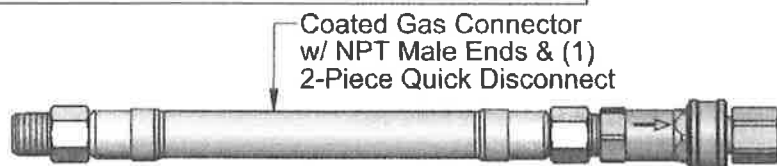
Model Specified _____ Quantity _____

Customer/Wholesaler _____

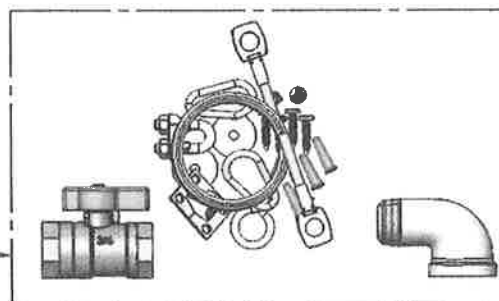
Contractor _____

Architect/Engineer _____

SAFE-T-LINK



Installation Kit:
Restraining Cable,
Street El, Ball Valve



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

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

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

HG-4-K Series Product Configurator: **HG - 4** - **K**

Ex: HG - 4 - K

Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
(1) Street El, (1) Installation Kit

Product Specifications:

Safe-T-Link Gas Appliance Connector: Coated Gas Hose, NPT Male Ends, 2-Piece Quick Disconnect and Street Elbow

Product Compliance:

ANSI Z21.69 / CSA 6.16
NSF 2
NFPA 54

Drawn: JBC Checked: JRM Approved: JHB Date: 08/24/16 Scale: NTS Sheet: 1 of 1

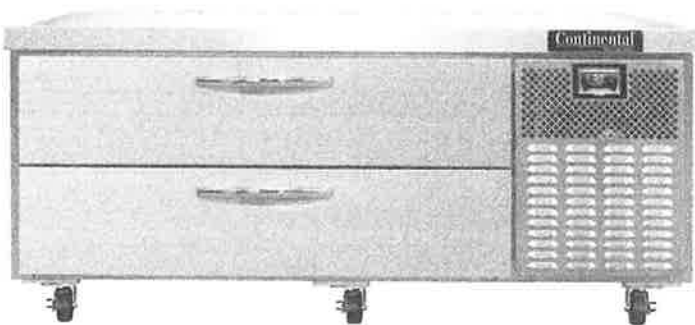
GRIDDLE STAND REFRIGERATOR

Model: D60GN

Natural Refrigerant R-290 Model

60" Griddle Stand Refrigerator

Stainless steel exterior and interior, reinforced stainless steel work top with drip guard marine edge and stainless steel case back.



Options and Accessories

(upcharge and lead times may apply)

Flat top in lieu of marine edge	Integral heat shield top
16-gauge stainless steel top (flat or marine)	Cylinder locks
Top extensions (flat or marine edge)	Special electrical requirements (consult factory)
Condensing unit left (standard on right)	Doors in lieu of drawers

Consult factory for other model configurations, options and accessories.

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Performance-rated refrigeration system

Natural, environmentally-safe, high-efficiency R-290 refrigerant¹

Automatic, hot gas condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, front slide-out condensing unit

Expansion valve system

CABINET ARCHITECTURE

High density, non-CFC polyurethane foamed-in-place insulation

Easy glide, fully extendable drawers designed to hold 6" deep pans side-by-side

Smooth, polished chrome drawer handles

One-piece, snap-in magnetic drawer gaskets

Heavy-duty drawer track with built-in drawer safety clips

Drawers designed to hold 250 lb. capacity

(4) drawer pan divider bars*

4" casters on support plates

* Pans supplied by others

MODEL FEATURES

Electronic controller w/digital display & hi-low alarm

Front breathing

¹ R-290 refrigerant meets all federal and state regulatory requirements.

Continental
Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	12.7 (360 cu l)
Width, Overall (in.)	60 (1524 mm)
Depth, Overall (in.) (incl. handles)	35 5/16 (897 mm)
Height, Overall (in.) (incl. 4" casters)	26 3/8 (670 mm)
No. of Drawers	2

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/4+
Capacity (BTU/Hr)*	2610

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	4.2 (2.0)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Weight (lbs.)	495 (225 kg)
Height - Crated (in.)	44 (1118 mm)
Width - Crated (in.)	78 (1981 mm)
Depth - Crated (in.)	39 (991 mm)

DRAWER PAN DIVIDERS (supplied with model)

CM2-0682 4 (two per drawer)

See drawer pan configurations on right (**pans not supplied**). For other drawer pan configurations, consult factory.

TOP WEIGHT CAPACITY

Max. Top Weight Capacity (lbs.) 1000 (454 kg)

* Rating @ +25°F evaporator, 90°F ambient
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)



Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

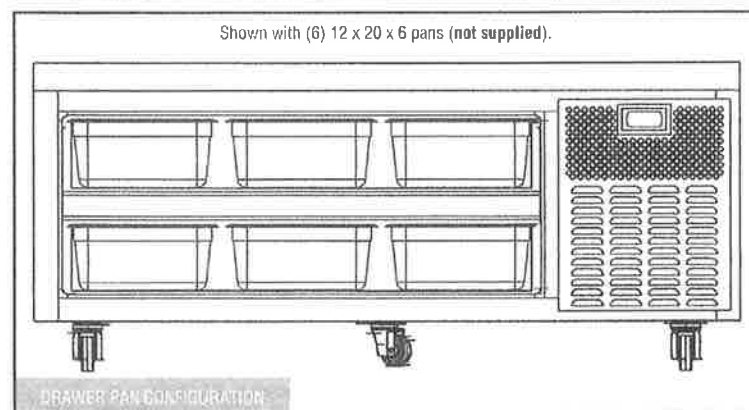
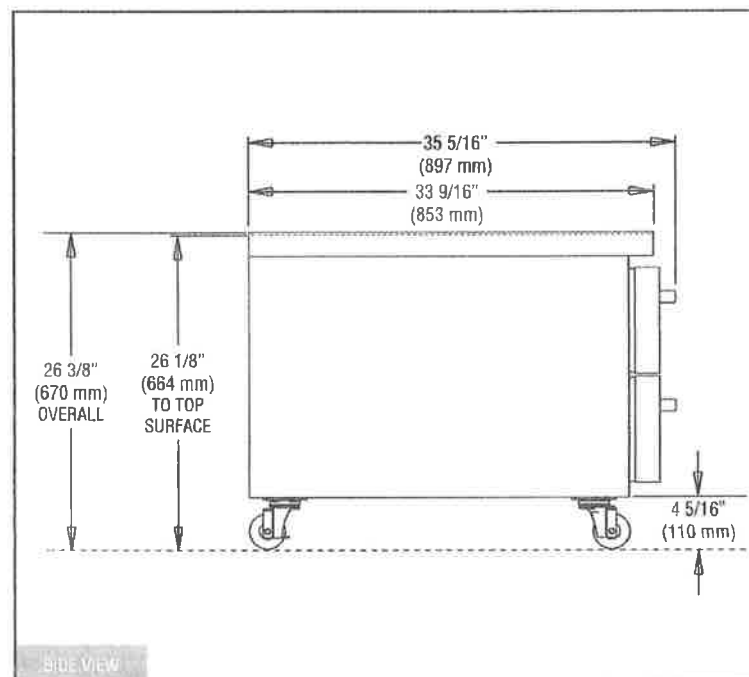
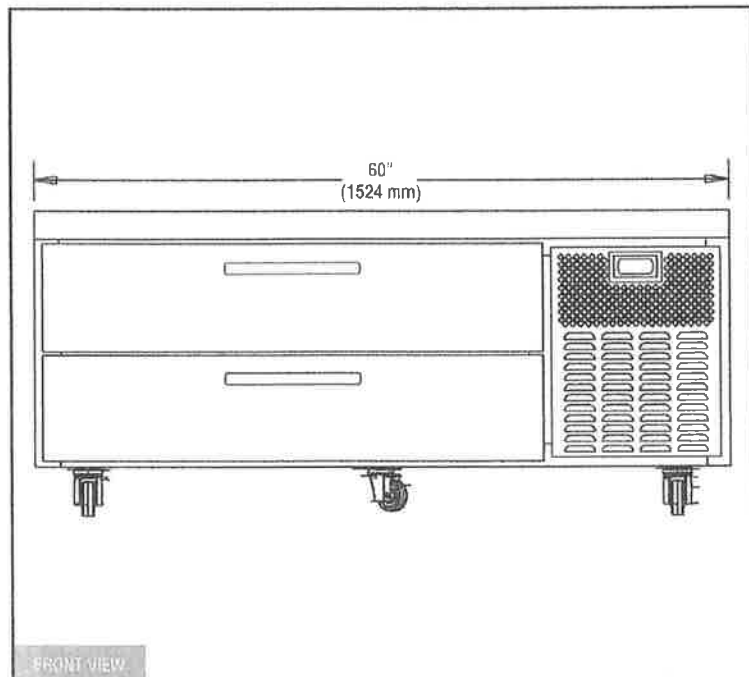
539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.



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Model Plan Views



Shown with (6) 12 x 20 x 6 pans (**not supplied**).

D60GN (7/7/20)

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 13¾"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

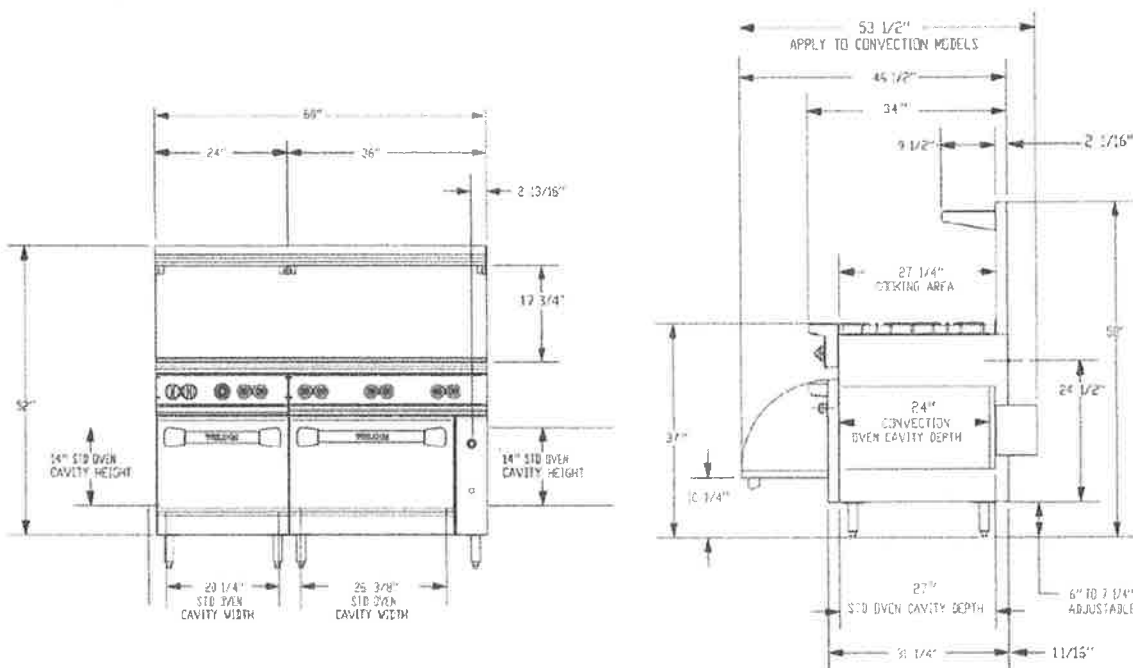
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking 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 ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

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

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

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

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	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.

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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-K 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

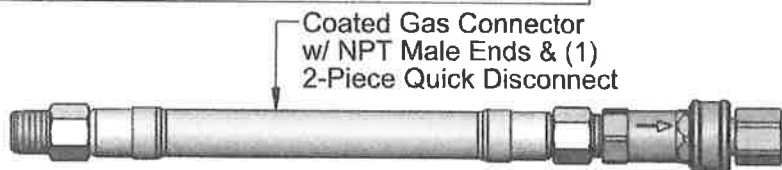
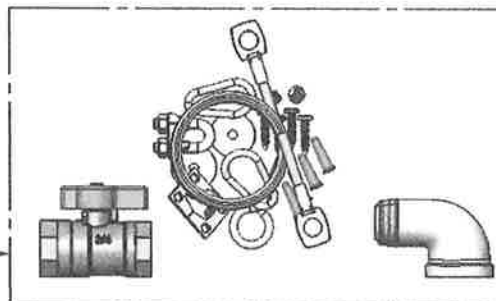
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

SAFE·T·LINKInstallation Kit:
Restraining Cable,
Street El, Ball Valve

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

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

"L" = Length	1" NPT
12"	HG-4E-12K
24"	HG-4E-24K
36"	HG-4E-36K
48"	HG-4E-48K
60"	HG-4E-60K
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"L" = Length	1 1/4" NPT
12"	HG-4F-12K
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HG-4-K Series Product Configurator: HG - 4 - KEx: HG - 4 - KGas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
(1) Street El, (1) Installation Kit

Product Specifications:

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Ends, 2-Piece Quick Disconnect and Street Elbow

Product Compliance:

ANSI Z21.69 / CSA 6.16
NSF 2
NFPA 54

Drawn: JBC Checked: JRM Approved: JHB Date: 08/24/16 Scale: NTS Sheet: 1 of 1