

REVISIONS	NO.	DATE	REMARKS

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EQUIPMENT SPECIFICATIONS SHEET E. BENJAMIN OLIVE ELEMENTARY SCHOOL 148-325 PALMETTO ROAD ST THOMAS U.S. VIRGIN ISLANDS

DRAWN BY: LD

CHECKED BY: E. BLAIZE

APPROVED BY: E. BLAIZE

CONTRACT NO.: CONTRACT NO.

PROJECT NO.: PROJ. NO.

DATE:



SHEET NO.: A3.1

SHEET NO. # OF # SHEETS

VULCAN RESTAURANT RANGES
ENDURANCE GAS RESTAURANT RANGE
8 OPEN BURNERS
48" WIDE GAS RANGE

Model 485-BBN
(shown with optional casters)

STANDARD FEATURES

- 485-BBN 1 Standard Oven / Natural Gas
- 485-BBP 1 Standard Oven / Propane
- 485-BBN 1 Convection Oven / Natural Gas
- 485-BBP 1 Convection Oven / Propane
- Fully MIG welded frame
- Stainless steel front, sides, backer, lift-off high shelf
- 6" stainless steel adjustable legs
- Eight open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flame tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in the rear
- Extra deep pull out cooking tray with welded corners
- 35,000 BTU/hr. bake's depth standard oven cavity
- Full size sheet pan fits side-to-side or front-to-back
- Oven thermostat adjusts from 200°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven
- 24" x 24" x 13" 1/4" phase burner motor
- 4 amp, 6 cord and plug, includes three oven racks, full size sheet pans only (side-to-side in convection oven)
- Convection oven motor requires fast startment.
- 1" rear gas connection and pressure regulator
- Only year limited parts and labor warranty

ACCESSORIES (Purchased & Sold Separately)

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

SPECIFICATIONS

48" wide gas restaurant range, Vulcan Model No. 485-BBN, fully MIG welded stainless steel frame for added durability. Shrouded steel front, sides, backer, highshelf and 6" adjustable legs. Eight open top burners with lift-off burner heads. Energy saving flammable open burner (pilot system) (one pilot for every two burners) provided for reliability. Heavy duty cast grates, easy lift-off 12" x 12" in the front and 12" x 14" in the back to better accommodate stock pots or large pans. Ovens have built-in expansion slot for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven 35,000 BTU/hr. standard bakers depth oven with porcelain open bottom and door panel, measures 27" x 24" x 13". Oven thermostat adjusts from 200°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/locking mechanism requiring no adjustment. 1" rear gas connection with rear pilot and pressure regulator. Total input 275,000 BTU/hr.

Optional Dimensions:
Solid is 48" x 58" on 6" adjustable legs.

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VULCAN RESTAURANT RANGES
ENDURANCE GAS RESTAURANT RANGE
8 OPEN BURNERS
48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

- A pressure regulator sized for this unit is included. Natural gas 10" W.C. propane gas 10" W.C.
- Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
- An approved 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 96-96.
- These units are manufactured for installation in accordance with ANSI Z223.1 (latest edition), National Fuel Gas Code. Details may be obtained from The American Gas Association, 400 N. Capitol St., NW, Washington, DC 20001, www.AGA.org

Clearances

Clearance	Front	Side
Combustible	6"	6"
Non-combustible	Min. 4"	6"

NOTE: It is the policy to continuously improve our products. Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering. Specify altitude when above 5,000 feet.

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VULCAN OVENS
VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS

Model VC44G
(shown with optional casters)

STANDARD FEATURES

- VC44G Solid state temperature controls adjust from 100°F to 500°F 45 minutes time with audible alarm.
- VC44G Computer controls with digital time and temperature readouts, 99-hour timer with audible alarm, Roast and Hold cycle. One hundred programmable menu selections (Sheet L2 programming)
- Stainless steel front, sides, top and legs
- Independently operated stainless steel doors with double pane windows
- 44,000 BTU/hr. burner per section
- Electronic spark igniters
- 1/4" P two speed oven blower motor 120/60/1 with R cord and plug, 8 amps per section, 16 amps total draw.
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel plated oven racks with woven rack positions per section
- 1/2" rear gas connection with combination gas pressure regulator and safety spoolend system
- One year limited parts and labor warranty

OPTIONS

- Kosher menory control package
- Complete price package
- Security screw only
- 200V or 240V 60 Hz, 1-1/2" line speed, 1/4" H.P. blower motor
- Casters
- Stainless steel chair 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 racks
- Reck hangers
- Stainless steel drip pan
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- Down draft fan drawer for direct vent connection.

EXTENDED DIMENSIONS:
48" W x 41" D (includes motor & door handles) 37 1/2" H (includes motor only) x 70" H on 6" legs.

CGA design certified, NSF listed.

PROPERTY TYPE OF GAS WHEN ORDERING. SPECIFY ALTITUDE WHEN ABOVE 5,000 FT.

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VULCAN OVENS
VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS

INSTALLATION INSTRUCTIONS

- A combination gas pressure regulator and safety spoolend system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.
- 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. When writing, refer to NFPA 96-96.
- These units are manufactured for installation in accordance with ANSI Z223.1 (latest edition), National Fuel Gas Code. Details may be obtained from American Gas Association Inc.

Accredited Standards Committee 2233, 400 N. Capitol St., NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02269-7471.

Clearances

Clearance	Front	Side	Back	Left Side	Right Side	Top
Combustible	6"	6"	6"	6"	6"	6"
Non-combustible	Min. 4"	6"	6"	6"	6"	6"

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VULCAN STEAM
KGLT SERIES
GAS FLOOR MOUNTED
TILTING 1/2" JACKETED KETTLE

Model KGLT
(shown with optional two inch hot on plus tangent draw-off valve)

STANDARD FEATURES

- KGLT 100,000 BTU/hr., 20 gallon true working capacity
- KGLT 100,000 BTU/hr., 40 gallon true working capacity
- KGLT 100,000 BTU/hr., 60 gallon true working capacity
- Gas self contained, stainless steel, 1/2" jacketed floor mounted tilting steam kettle, Vulcan Model No. KGLT. Elipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with (1/4" x 1/4" inch 30 gallons) (1/4" x 1/4" inch 40 gallons and greater), heavy 3/4" thick, welded galvanized markings, 50 psi (3.4 kg/cm²) steam jacket rating. Stainless steel splash proof enclosure for control, selflocking lift mechanism and faucet bracket.
- Controls include a power switch, power lock, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off.
- Elevation from sea level to 5,000 feet standard.
- Kettle tilt forward 80° to completely empty.
- Tubular stainless steel legs with tapered feet.
- One year limited parts and labor warranty.

OPTIONS

- Two inch hot on compression tangent draw-off valve with perforated strainer
- Three inch hot on compression tangent draw-off valve with perforated strainer increases height of kettle.
- Correction facility package:
- Security type stainless steel tank waste.
- Controls protected with lockable cover.
- Stainless steel protector for the draw-off valve with chain.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Purchased & Sold Separately)

- Spring assisted finger stainless steel cover with condensate ring and drop down lift handle.
- Perforated stainless steel basket assembly (single - 20 gallon (triple - 20 through 60 gallons).
- Plunging up strainer.
- Clear up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle.
- Stainless steel 48" valve.
- (12" 1/8" double pointed single cavity lead-free faucet, (12" 1/8" double pointed double cavity lead-free faucet) faucet with vacuum breaker.
- Double pantry washdown hose with lead-free vacuum breaker.
- Double pantry pot filler with lead-free vacuum breaker.

SPECIFICATIONS

Gas self-contained, stainless steel fully insulated, 1/2" jacketed floor mounted tilting steam kettle, Vulcan Model No. KGLT. Elipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with (1/4" x 1/4" inch 30 gallons) (1/4" x 1/4" inch 40 gallons and greater), heavy 3/4" thick, welded galvanized markings, 50 psi (3.4 kg/cm²) steam jacket rating. Stainless steel splash proof enclosure for control, selflocking lift mechanism and faucet bracket. Controls include a power switch, power lock, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Gas control with combination gas valve, flame failure and gas type is field convertible. High efficiency Power Burner Heating System (60% is 60% efficiency). Kettle tilt forward 80° to completely empty. Tubular stainless steel legs with removable section and tapered feet. Steam jacket permanently filled with treated, distilled water, 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-point grounding plug.

CG Certified to ANSI Z39.1.1A, Certified to NSF Standard 4A, Meets ASME.

BRAVE GAS TECHNOLOGY ENABLES FIELD ADJUSTABLE TO PROPANE GAS.

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VULCAN STEAM
KGLT SERIES
GAS FLOOR MOUNTED
TILTING 1/2" JACKETED KETTLE

SERVICE CONNECTIONS

Electrical Connection 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-point grounding plug.

Gas Connection: 1/2" supply line required.

TRUE WORKING CAPACITIES (in 4 oz. servings)

QUANTITY	POSITION	QUANTITY
20-25	40-151	60-227
25-30	50-180	60-229
30-35	60-114	50-180
35-40	70-96	40-151
40-45	80-78	30-132
45-50	90-60	20-79

NOTE: Dimensions which locate the above connections have a tolerance of ±.01" (±.01" or .75mm). Minimum dimensions are in inches. Dimensions in () are in millimeters.

Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.

Do not use plastic drains.

Do not connect this unit to a ground-fault circuit-interrupter (GFCI). 15-amp, single phase, 15- and 20-ampere receptacles. Electrical burner ignition systems are prone to nuisance tripping and possible ignition failure.

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

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HOBART AM SELECT
DISHWASHER - ELECTRIC

Model AM15

STANDARD FEATURES

- 74 gallons per rack final rinse water
- 55 racks per hour - hot water sanitizing
- 60 racks per hour - chemical sanitizing
- NSF pot and pan tested for 2-, 4-, & 6-minute cycles
- Timed wash cycles for 1, 2, 4 or 6 minutes
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drain tank, tank shell, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse rings
- Slanted, self-loading, one-piece scrap screen and booster system
- Automatic fill
- Door actuated start
- Automatic drain closure
- Vent fan control
- External booster activation
- Delime cycle
- Service diagnostic
- NAFEM Data Protocol capable
- Straight-through or corner installation
- Hot water or chemical sanitation

VOLTAGE

- 208-240/50/1
- 208-240/60/3
- 240/60/3
- 208-240/50/3
- 208-240/50/3

***Not advised for UL/ULC Listing**

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HOBART AM SELECT
DISHWASHER - ELECTRIC

Model AM15

STANDARD FEATURES

- 74 gallons per rack final rinse water
- 55 racks per hour - hot water sanitizing
- 60 racks per hour - chemical sanitizing
- NSF pot and pan tested for 2-, 4-, & 6-minute cycles
- Timed wash cycles for 1, 2, 4 or 6 minutes
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drain tank, tank shell, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
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- Slanted, self-loading, one-piece scrap screen and booster system
- Automatic fill
- Door actuated start
- Automatic drain closure
- Vent fan control
- External booster activation
- Delime cycle
- Service diagnostic
- NAFEM Data Protocol capable
- Straight-through or corner installation
- Hot water or chemical sanitation

VOLTAGE

- 208-240/50/1
- 208-240/60/3
- 240/60/3
- 208-240/50/3
- 208-240/50/3

***Not advised for UL/ULC Listing**

F-40078 - AM Select Dishwasher

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