

LIFE CYCLE REPLACEMENT EQUIPMENT SPEC SHEET

Qty 2 EACH Edlund 356XL Electric Fruit and Vegetable Slicer with Two 3/16" XL Blade Assemblies.

Quickly slice all of your soft fruits and vegetables to the proper size with the Edlund 356XL electric fruit and vegetable slicer! This electric slicer comes with two 3/16" XL blade assemblies so you can clean one while using the other, improving the versatility of your kitchen without the risk of flavor contamination. Its stainless steel and aluminum construction gives it long-lasting durability, and a wash guard helps keep your kitchen sanitary when in use. For safety during cleaning, guard locks over the blade cartridge keep the blades closed in the dishwasher, and a factory set torque wrench is included so you can't over tighten blades.

Overall Dimensions:

Width: 11 1/2"

Depth: 17"

Height: 12 1/2"

EDLUND 35700 SPECS	
Quantity	1/Each
Shipping Weight	31.4 lb.
Width	11 1/2 Inches
Depth	17 Inches
Height	12 1/2 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Application	All-Purpose Fruits
	All-Purpose Vegetables
Blade Type	Serrated
Color	Silver

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EDLUND 35700 SPECS	
Features	Made in America
Installation Type	Countertop
Material	Aluminum
	Stainless Steel
Power Type	Electric
Slice Size	3/16 Inches
Type	Cutters / Slicers

Qty 2 EACH Garde XL XLDC14 1/4" Heavy-Duty Large Vegetable Dicer.

Incorporating both convenience and efficiency, this extra large rugged dicer allows you to chop and dice a variety of different vegetables into uniform 1/4" thick pieces for your soups, pastas, salads, and other food prep needs. Its extra large size and heavy duty construction make this vegetable dicer an essential, long-lasting piece of food prep equipment in your restaurant, cafe, or school cafeteria.

SPECS	
Quantity	1/Each
Shipping Weight	10.1 lb.
Width	10 Inches
Depth	10 Inches
Height	20 Inches
Cutting Area Width	4 1/4 Inches

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SPECS	
Cutting Area Depth	4 1/4 Inches
Dice Size	1/4 Inches
Features	NSF Listed
Installation Type	Countertop
Material	Cast Aluminum
Power Type	Manual
Type	Dicers

Qty 3 EACH Avantco GDC-49-HC 53" Black Swing Glass Door Merchandiser Refrigerator with LED Lighting.

This unit boasts 2 anti-fogging dual-pane tempered glass swing doors to ensure a crystal-clear view of the interior, while integrated magnetic gaskets enable self-closing to ensure the doors close firmly after use every time, saving energy and maintaining the quality of your food. Interior LED lighting also works to illuminate and further merchandise your products. The 8 epoxy coated steel shelves help you stay organized. Plus, the shelves easily adjust to accommodate prepackaged foods in a variety of sizes.

SPECS	
Quantity	1/Each
Shipping Weight	438 lb.
Width	53 1/8 Inches
Depth	31 7/8 Inches

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SPECS	
Height	84 3/8 Inches
Cord Length	8 Feet
Interior Width	50 Inches
Interior Depth	28 3/8 Inches
Interior Height	61 7/8 Inches
Amps	3.14 Amps
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	1,285
Capacity	42.5 cu. ft.
Color	Black
Compressor Location	Bottom Mounted
Door Style	Swing
Door Type	Glass
Dutch Half Doors	Without Dutch Half Doors
Features	Customizable
	LED Lighting
Hinge Location	Left
	Right
Horsepower	1/2 HP
Individual Shelf Capacity	90 lb.
Installation Type	Freestanding

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SPECS	
Interior Color	White
Number of Doors	2 Doors
Number of Shelves	8 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	2
Temperature Range	33 - 40 Degrees F
Type	Merchandising Refrigeration

Qty 1 EACH Avantco GDC-69-HC 78 1/4" Black Swing Glass Door Merchandiser Refrigerator with LED Lighting.

This merchandiser boasts interior LED lighting on the right side to always show your products at their best. The 3 anti-fogging dual-pane tempered glass doors help ensure a crystal-clear view of the interior, while integrated magnetic gaskets enable self-closing to ensure the doors close firmly after use every time, saving energy and maintaining the quality of your food. The unit is ideal for bottled and canned beverages, and can also be used to show off salads, sandwiches, and other pre-packaged foods.

SPECS	
Quantity	1/Each

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SPECS	
Shipping Weight	613 lb.
Width	78 1/4 Inches
Depth	30 Inches
Height	80 3/4 Inches
Interior Width	73 1/2 Inches
Interior Depth	23 5/8 Inches
Interior Height	55 1/8 Inches
Amps	3.37 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	2,010
Capacity	57.5 cu. ft.
Color	Black
Compressor Location	Bottom Mounted
Door Style	Swing
Door Type	Glass
Features	Customizable
	LED Lighting
Horsepower	4/5 HP
Individual Shelf Capacity	90 lb.
Installation Type	Freestanding

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SPECS	
Interior Color	White
Number of Doors	3 Doors
Number of Shelves	12 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	3
Temperature Range	33 - 40 Degrees F
Type	Merchandising Refrigeration

**Qty 4 EACH Cooking Performance Group
G48 48" Gas Countertop Griddle with
Manual Controls and 48", 2 Drawer
Refrigerated Chef Base - 120,000 BTU.**

Powerful Griddle

The unit boasts four powerful 30,000 BTU stainless steel burners with standing pilots for instant ignition, and a 48" wide, 3/4" thick polished steel cooking surface with an impressive 20" depth. It is operated by manual controls which offer added appeal to experienced chefs who prefer the "feel" of manual controls

2 Drawer Refrigerated Base

Not only do you receive the griddle, but you get a 2 drawer refrigerated base too! This chef base features a durable 1 3/4" stainless steel top that can hold up to 990 lb. and is equipped with a marine edge to contain drips and spills for easy

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cleanup. For maximum capacity, each drawer can hold up to 2 full size food pans (sold separately).

SPECS	
Quantity	1/Each
Shipping Weight	523 lb.
Width	48 Inches
Depth	32 1/8 Inches
Height	42 1/8 Inches
Cooking Surface Width	48 Inches
Interior Width	36 5/8 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Top Step Depth	48 3/8 Inches
Base Height	25 13/16 Inches
Interior Height	16 9/16 Inches
Amps	1.6 Amps
Phase	1 Phase
Voltage	115 Volts
Access Type	Drawers
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30,000 BTU
Burner Style	U-Shaped

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SPECS	
Compressor Location	Side Mounted
Construction	Stainless Steel
Control Type	Manual
Cooking Surface Material	Steel
Gas Inlet Size	3/4 Inches
Horsepower	1/3 HP
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	4 Burners
Number of Controls	4
Number of Drawers	2 Drawers
Plate Thickness	3/4 Inches
Plug Type	NEMA 5-15P
Power Type	Field Convertible Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	786 BTU
Temperature Range - Refrigerator	33 - 40 Degrees F
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	120,786 BTU
Type	Manual Griddles

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SPECS	
Usage	Medium Duty
Weight Capacity	880 lb.

Qty 4 EACH Avantco BCR-15-HC Copper Circular Glass Refrigerated Display Case.

The circular design is immediately noticeable, the copper color is sleek, and the 360-degree, crystal-clear, double glass panes provide a clear view at all angles for customers while retaining the cool air inside. Ultra-bright LED lighting inside the cabinet further enhances product visibility.

Efficient Refrigeration System

The bottom-mounted compressor allows easy access for cleaning and maintenance, and since hot air rises, it draws air from the coolest part of the kitchen for better running conditions. The compressor circulates R290 refrigerant, which has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally responsible choice for your business.

SPECS	
Quantity	1/Each
Shipping Weight	306 lb.
Width	24 13/16 Inches
Height	68 7/8 Inches
Diameter	27 1/4 Inches
Interior Width	24 13/16 Inches

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SPECS	
Interior Depth	24 13/16 Inches
Interior Height	44 7/8 Inches
Voltage	115 Volts
Access Type	Doors
Capacity	12.7 cu. ft.
Color	Copper
Compressor Location	Bottom Mounted
Display Case Type	Refrigerated
Door Style	Swing
Door Type	Glass
Features	LED Lighting Lighted Interior
Horsepower	1/2 HP
Installation Type	Freestanding
Interior Color	Clear
Number of Doors	1 Door
Number of Shelves	4 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	1
Temperature Range	33 - 40 Degrees F
Total BTU	1,261 BTU
Type	Merchandising Refrigeration

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Qty 2 EACH Cooking Performance Group S60-N Natural Gas 10 Burner 60" Range with 2 Standard Ovens - 360,000 BTU.

Spacious Ovens

The range features 2 spacious ovens that allow you to warm product or even make cookies and other baked goods! The temperature can be adjusted from 250-550 degrees Fahrenheit to accommodate virtually any recipe, while 2 chrome plated racks in each oven can be used in 4 different positions for optimum versatility. And thanks to the porcelainized bottom, maintaining a spotless oven is easier than ever!

Open Top Burners

This range boasts (10) 30,000 BTU open top burners to deliver the impressive cooking performance you demand. The independently controlled burners mean you can simultaneously execute a wide variety of tasks while their 12"x12" heavy-duty cast iron grates support your sauce pans, fry pans, and other cookware.

SPECS	
Quantity	1/Each
Shipping Weight	731 lb.
Width	60 Inches
Depth	32 5/8 Inches
Height	60 3/8 Inches
Oven Interior Width	26 7/8 Inches
Oven Interior Depth	25 7/8 Inches
Oven Interior Height	13 7/8 Inches
Burner BTU	30,000 BTU

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SPECS	
Burner Style	Grates
Control Type	Manual
Gas Inlet Size	3/4 Inches
Installation Type	Freestanding
Maximum Temperature	550 Degrees F
Number of Burners	10 Burners
Number of Ovens	2
Number of Racks	4
Oven BTU	30,000
Power Type	Natural Gas
Range Base Style	Standard Oven
Total BTU	360,000 BTU

Qty 1 EACH Cleveland SET-10 10 Gallon Electric Countertop Tilt Skillet - 240V, 3 Phase.

Cleveland SET10 240/3 Details

With the 10 gallon Cleveland SET-10 countertop electric tilt skillet, you can cook up to 25 lb. of ground beef or make up to 9 gallons of soup at once! Its high efficiency heating system is designed for even heat distribution, and it boasts a heating element that covers the entire pan bottom for fast heat-up and recovery times. Designed for versatility and ease of use, a countertop tilt skillet / braising pan like this one can grill, braise, steam vegetables, simmer soups and sauces, or even fry chicken!

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This tilting skillet's "bead blasted" cooking surface helps prevent food from sticking, and it is also highly resistant to warping. Splash-proof thermostatic controls with a temperature range of 190-440 degrees Fahrenheit and a balanced design with an easy-to-use right-hand tilt handle ensure years of dependable service. Its convenient two-position cooking setting allows you to cook with the skillet completely horizontal, or tilted at 9 degrees forward to help skim off liquids!

Overall Dimensions:

Left to Right: 24 3/8"

Front to Back: 28 1/4"

Height (to kettle lip): 20 1/4"

Height (including handle): 32 1/2"

Capacity: 10 gallons

CLEVELAND SET10 240/3 SPECS	
Quantity	1/Each
Shipping Weight	200 lb.
Width	24 Inches
Depth	24 1/2 Inches
Height	20 1/4 Inches
Amps	18.9 Amps
Hertz	60 Hertz
Phase	3 Phase
Voltage	240 Volts
Wattage	7.8 Kilowatts
Capacity	10 Gallons
Cover Type	Removable
Features	Manual Tilt
	NSF Listed
Installation Type	Countertop

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CLEVELAND SET10 240/3 SPECS	
Plug Type	Hardwire
Power Type	Electric
Style	Tilting
Temperature Range	190 - 440 Degrees F
Type	Skillets

Qty 1 EACH Scotsman C0330SA-1D Prodigy Series 30" Air Cooled Small Cube Ice Machine with Bin - 400 lb.

Comprehensive Operating System

Auto-Alert indicator lights constantly communicate about operating status and actually signal your staff when it is time to descale or sanitize, effectively taking the guesswork out of key maintenance. The patented WaterSense adaptive purge control delivers maximum reliability by reducing scale buildup for a longer time between cleanings.

SPECS	
Quantity	1/Each
Shipping Weight	250 lb.
Width	30 1/2 Inches
Depth	24 - 34 Inches
Height	60 Inches
Amps	14.3 Amps
Hertz	60 Hertz
Phase	1 Phase

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SPECS	
Voltage	115 Volts
24 Hour Ice Yield	400 Pounds
Condenser Type	Air Cooled
Features	Made in America
	NSF Listed
Ice Type	Half Size Cubes
Plug Type	Hardwire
Power Usage	6.23 kWh per 100 lbs.
Type	Ice Machines with Bins
Water Usage	18 Gallons per 100 lbs.

Qty 2 EACH Cleveland KDL-40 40 Gallon Stationary 2/3 Steam Jacketed Direct Steam Kettle.

Cleveland KDL40 Details

This 40 gallon Cleveland KDL-40 stationary tri-leg 2/3 steam jacketed kettle connects directly to your existing steam source, letting you quickly and easily cook large quantities of your signature broths, soups, stews, gravies, and pasta! Thanks to its spring-assisted dome cover, this kettle also traps heat in for greater cooking efficiency.

This Cleveland 40 gallon steam kettle heats evenly from all sides, eliminating hot spots. It also features a 2" diameter tangent draw-off valve to easily empty the kettle's contents for serving. A 50 PSI rating, higher than many standard kettles, improves efficiency and performance. Plus, with a stainless steel construction, this

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unit is both durable and easy to clean.

The Cleveland KDL-40 requires a 3/4" IPS steam connection, 1/2" NPT cold and hot water connections, and a 1/2" NPT drainage connection.

Overall Dimensions:

Left to Right: 31 1/8"

Front to Back: 35 7/8"

Height (to kettle lip): 36 7/8"

Capacity: 40 gallons

CLEVELAND KDL40 SPECS	
Quantity	1/Each
Shipping Weight	230 lb.
Width	31 1/8 Inches
Depth	35 7/8 Inches
Height	36 7/8 Inches
Height to Kettle Lip	36 7/8 Inches
Capacity	40 Gallons
Capacity per Compartment	40 Gallons
Features	Draw Off Valve
	NSF Listed
Installation Type	Floor Model
Kettle Jacket	Partial
Power Type	Steam
Steam Inlet Size	3/4 Inches
Style	Stationary
Type	Single Kettle
Water Inlet Size	1/2 Inches

Qty 2 EACH Cres Cor EB-64 64 Plate Heated Banquet Cabinet - 120V, 1500W.

Cres Cor EB64 Details

Efficiently host banquets and other large events with the Cres Cor EB-64 64 plate heated banquet cabinet! Designed to accommodate up to (64) 11" plated and covered meals, this unit is perfect for both holding and transport applications, helping you serve guests their deliciously hot meals. Inside, the unit houses 4 heavy-duty wire grid shelves, which are set on 13 1/2" centers. These shelves securely support the stored plates, as the heating system maintains ideal interior temperatures; it quickly reaches 200 degrees Fahrenheit to provide you with the efficiency you need when preparing for a largescale event!

This unit is fully insulated to help trap in the heat and add structural rigidity for durable performance. The cabinet is made of 20 gauge stainless steel and is reinforced by an internal framework. On the bottom, the base is one piece of welded aluminum engineered to support the cabinet's heavy loads when full. For protection of your other equipment and for the venue, the base also features a bumper around its perimeter.

A set of 4 heavy duty 6" wheels, 2 with brakes, allow for smooth mobility on a variety of surfaces, including carpet. To make cleaning and maintenance easy, the unit's power unit is bottom mounted and lifts out. This cabinet requires a 120V electrical connection for operation.

Overall Dimensions:

Width: 28 5/8"

Depth: 30 5/16"

Height: 68 5/16"

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CRES COR EB64 SPECS	
Quantity	1/Each
Shipping Weight	260 lb.
Width	28 5/8 Inches
Depth	30 5/16 Inches
Height	68 5/16 Inches
Amps	13.8 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1,500 Watts
Control Type	Thermostatic
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Made in America
Material	Aluminum
	Stainless Steel
Number of Doors	1 Door
Number of Shelves	4 Shelves
Plate Capacity	64 Plates
Plug Type	NEMA 5-15P
Style	Electric Only
Temperature	200 Degrees F
Thermal System	Standard
Type	Heated Banquet Cabinet

Qty 1 EACH Alto-Shaam 1000-BQ2/192 192 Plate Heated Banquet Cabinet - 120V.

Alto-Shaam 1000-BQ2/192 120/1 Details

Designed to adapt to any type of banquet holding situation, this Alto-Shaam 1000-BQ2 / 192 heated banquet cart is perfect for hotels, banquet facilities, or any other food service operation where food must stay temperature controlled! Its innovative Halo Heat system provides consistent heating to keep food fresh, flavorful, and hot. Thanks to its 480 lb. capacity and versatile design, this cart can hold covered plates, plate carriers, trays, and various shelf arrangements.

- Holds up to: (192) 9"-10" plates; (256) 8"-8 3/4" plates; (128) 10 1/4"-12 3/4" plates; (2) 12" x 20" pans; (4) 12" x 10" pans
- Innovative Halo Heat system utilizes an electric thermal cable to provide a radiant heat source, resulting in no cold or hot spots or air movement to dry out food
- No water, moisture pans, or canned heat needed
- Includes (8) chrome plated wire shelves
- Stainless steel exterior; non-magnetic stainless steel interior resists corrosion
- Full perimeter, wall-friendly bumper
- Transport handles and (6) 6" heavy duty casters for easy mobility
- Cart will also hold covered meals without plate carriers; additional shelves (sold separately) will equip cart to hold pre-plated meals without covers, trays, and bulk food items in pans
- temperature range of 60 to 200 degrees Fahrenheit
- A 120V electrical connection is required for operation

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Exterior Dimensions:

Left to Right: 68 11/16"

Front to Back: 30 13/16"

Height: 67 5/8"

Interior Dimensions (Per Door):

Left to Right: 28 1/4"

Front to Back: 25 1/2"

Height: 52 7/8"

Capacity: 480 lb. (300 qt.)

ALTO-SHAAM 1000-BQ2/192 120/1 SPECS	
Quantity	1/Each
Shipping Weight	754 lb.
Width	68 11/16 Inches
Depth	30 13/16 Inches
Height	67 5/8 Inches
Interior Width	56 1/2 Inches
Interior Depth	25 1/2 Inches
Interior Height	52 7/8 Inches
Amps	24 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	2,900 Watts
Capacity	480 lb.
Control Type	Thermostatic
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Made in America

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ALTO-SHAAM 1000-BQ2/192 120/1 SPECS	
Material	Stainless Steel
Number of Doors	2 Doors
Number of Shelves	8 Shelves
Plate Capacity	192 Plates
Plug Type	NEMA 5-20P
Style	Electric Only
Type	Heated Banquet Cabinets

Qty 2 EACH Avantco SL512 12" Manual Gravity Feed Meat Slicer - 5/8 hp.

SPECS	
Quantity	1/Each
Shipping Weight	88 lb.
Width	19 Inches
Depth	25 Inches
Height	17 Inches
Maximum Product Width	11 Inches
Maximum Product Height	8 Inches
Amps	3.75 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts

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SPECS	
Wattage	450 Watts
Blade Size	12 Inches
Horsepower	5/8 HP
Installation Type	Countertop
Operation	Manual
Plug Type	NEMA 5-15P
Power Type	Electric
Slicer Usage	Mid Tier
Slices Cheese	Can Slice Cheese

Qty 2 EACH Cleveland (2) 22CET3.1 Steam Chef 3 Double Deck 6 Pan Electric Floor Steamer - 208V, 1 Phase, 24 Kw.

CLEVELAND 2-22CET33.1 208/1 SPECS	
Quantity	1/Each
Shipping Weight	550 lb.
Width	21 5/8 Inches
Depth	36 7/8 Inches
Height	64 1/8 Inches
Amps	51.6 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	208 Volts

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CLEVELAND 2-22CET33.1 208/1 SPECS	
Wattage	10.725 Kilowatts
Features	Energy Star Qualified
	Made in America
	NSF Listed
Number of Compartments	2 Compartments
Pan Capacity	6 Pans
Plug Type	Hardwire
Power Type	Electric
Pressure	Without Pressure
Steam Source	Boilerless
Style	Floor
Type	Convection Steamers
Water Inlet Size	3/4 Inches

**Qty 2 EACH Blodgett ZEPHAIRE-100-G
Double Deck Natural Gas Full Size Standard
Depth Convection Oven with Draft Diverter
- 100,000 BTU.**

BLODGETT ZEPH100GDBLNAT SPECS	
Quantity	1/Each
Shipping Weight	1070 lb.
Width	38 1/4 Inches
Depth	36 7/8 Inches
Height	76 Inches

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BLODGETT ZEPH100GDBLNAT SPECS	
Interior Width	29 Inches
Interior Depth	24 1/4 Inches
Interior Height	20 Inches
Amps	6 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
18 x 26 Pan Capacity	10 Pans
Control Type	Dial
Features	Draft Diverter Energy Star Qualified Made in America NSF Listed Spark / Piezo Ignition
Gas Inlet Size	3/4 Inches
Horsepower	1/2 HP
Installation Type	Freestanding
Maximum Temperature	500 Degrees F
Number of Chambers	2
Number of Decks	Double
Number of Doors	4 Doors
Number of Racks	10
Oven Interior Style	Standard Depth
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Size	Full Size

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BLODGETT ZEPH100GDBLNAT SPECS	
Temperature Range	200 - 500 Degrees F
Total BTU	100,000 BTU

Qty 1 EACH Avantco STE-5S Five Pan Open Well Electric Steam Table with Undershelf - 208/240V, 3750W.

Five Pan Capacity

This powerful holding unit can hold five full size food pans full of pasta, meat, or side dishes in each 750W well. For optimum heating versatility, each individual well of the steam table is independently controlled by an infinite control knob. Although intended for dry use, this steam table can be used wet with a compatible spillage pan (sold separately). A 208/240V electrical connection is required.

SPECS	
Quantity	1/Each
Shipping Weight	350 lb.
Width	71 Inches
Depth	30 Inches
Height	34 Inches
Cutting Board Width	78 Inches
Cutting Board Depth	8 Inches
Hertz	60 Hertz
Voltage	208 - 240 Volts
Wattage	3,750 Watts

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SPECS	
Base Style	Undershelf
Casters	Without Casters
Color	Silver
Control Type	Infinite
Material	Stainless Steel / Galvanized Steel
Number of Pans	5
Number of Wells	5
Plug Type	NEMA 6-30P
Power Type	Electric
Style	Floor Model Heated
Top Material	Stainless Steel
Type	Stationary
Well Type	Open / Dry Well

Qty 2 EACH Main Street Equipment Natural Gas 70-100 lb. Stainless Steel Floor Fryer - 150,000 BTU.

Product Overview

- All stainless-steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy-to-use thermostat for accurate and adjustable temperature between 200-400 degrees Fahrenheit
- 70-100 lb. fry pot with an efficient and quiet 5 tube burner system and full port drain

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- Two nickel chrome wire mesh fry baskets included.
- Natural gas, 150,000 BTU

SPECS	
Quantity	1/Each
Shipping Weight	210 lb.
Width	21 Inches
Depth	34 1/4 Inches
Height	47 1/8 Inches
Fry Pot Width	19 1/2 Inches
Fry Pot Depth	18 Inches
Burner Style	Tube
Cabinet	Galvanized and Stainless Steel
Capacity	70 - 100 lb.
Control Type	Millivolt
Gas Inlet Size	3/4 Inches
Number of Burners	5 Burners
Number of Fry Baskets	2
Number of Fry Pots	1
Power Type	Natural Gas
Temperature Range	200 - 400 Degrees F
Temperature Settings	Adjustable
Total BTU	150,000 BTU
Type	Gas Floor Fryers

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Qty 4 EACH Regency 48" Mobile Gas Connector Hose Kit with 2 Elbows, Full Port Valve, Restraining Device, and Quick Disconnect - 3/4".

Product Overview

- 48" long hose; 3/4" diameter
- For use with mobile equipment that will be regularly moved for cleaning and maintenance
- Flexible stainless steel corrugated tube with stainless steel braid for stretch prevention.
- Yellow PVC coating prevents grease buildup; fittings allow 360-degree rotation at both ends.
- Includes (2) elbows, full port valve, restraining device, and quick disconnect.

SPECS	
Quantity	1/Each
Shipping Weight	6.96 lb.
Length	48 Inches
Diameter	3/4 Inches
Accessories	Quick Disconnect
Features	NSF Listed
Maximum PSI	0.5 PSI
Type	Mobile Gas Hose Kits
Usage	Indoor