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# List of equipment

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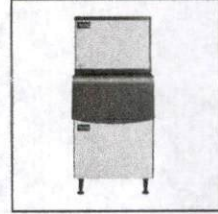


Item #: 194KMCH530BA Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco Ice KMC-H-530-A 30" Air Cooled Modular Half Cube Ice Machine with Bin - 500 lb.

Item #194KMCH530BA



### Technical Data

Width	30 Inches
Depth	32 11/16 Inches
Height	67 11/16 Inches
Bin Width	30 Inches
Bin Depth	32 11/16 Inches
Bin Height	45 5/16 Inches
Amps	9.4 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts

### Features

- Makes up to 500 lb. of half cube ice per day
- Durable 304 stainless steel exteriors with polyethylene interiors
- Digital controller allows user to quickly identify issues
- Bright LED lights illuminate the ice bin
- Kit includes ice machine, ice bin, and sanitary ice scoop

### Certifications



5-15P



3/4" Water Connection



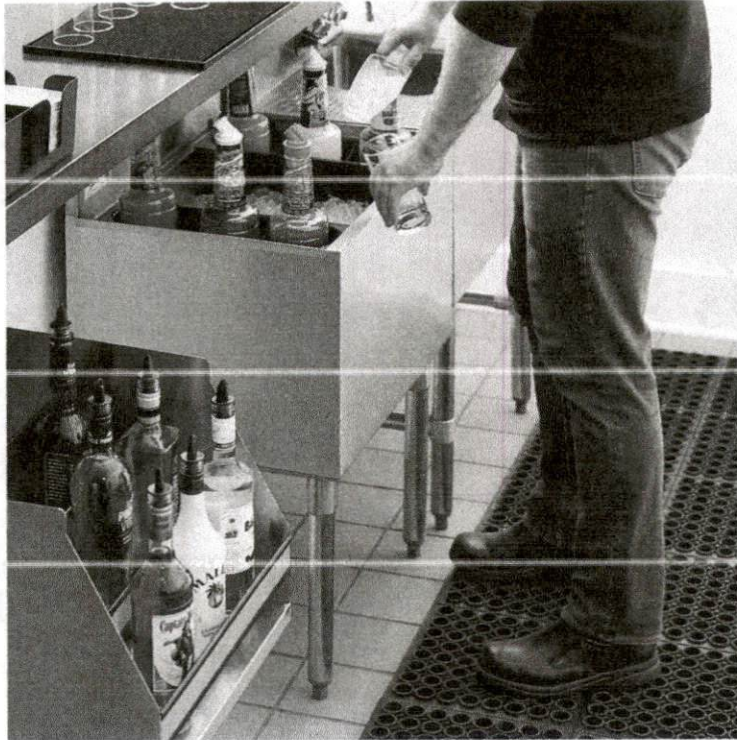
ETL Sanitation

Avantco Ice Machines

**REGENCY**  
Tables and Sinks

**Regency 18" x 24" Underbar Ice Bin - 77 lb.**

#600IB1824



**Technical Data**

Length	24 Inches
Width	18 Inches
Height	33 Inches
Ice Bin Length	22 Inches
Ice Bin Width	15 1/4 Inches
Ice Bin Depth	12 Inches
Backsplash Height	3 Inches
Work Surface Height	30 Inches
Backsplash	With Backsplash
Capacity	77 lb.

**Features**

- 20 gauge stainless steel bin; 77 lb. capacity
- Galvanized steel legs and adjustable plastic bullet feet provide stability
- Insulated with polyurethane foam
- 2 plastic bottle holders and a 3" backsplash limits messes
- 1" I.D. brass drain pipe with 1 1/4" connection and 3" tailpiece

**Certifications**



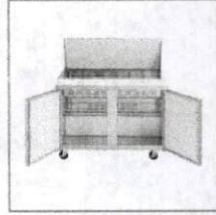
Item #: 178APT48MHC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco APT-48M-HC 48" 2 Door Mega Top Refrigerated Sandwich Prep Table

Item #178APT48MHC



### Technical Data

Width	46 3/4 Inches
Depth	35 Inches
Height	46 Inches
Cutting Board Width	47 Inches
Left Door Opening Width	19 3/8 Inches
Nominal Width	48 Inches
Right Door Opening Width	19 3/8 Inches
Cutting Board Depth	8 Inches
Work Surface Height	35 1/4 inches
Amps	2.4 Amps

### Features

- Stainless steel exterior and aluminum interior with 304 stainless steel floor
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- Mega top accommodates (18) 1/6 size, 6" deep food pans
- 115V; 1/2 hp; R-290 refrigerant; 2.4 Amps

### Certifications



ETL Sanitation



ETL US & Canada



5-15P

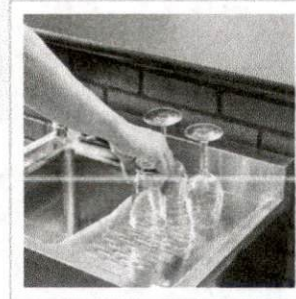
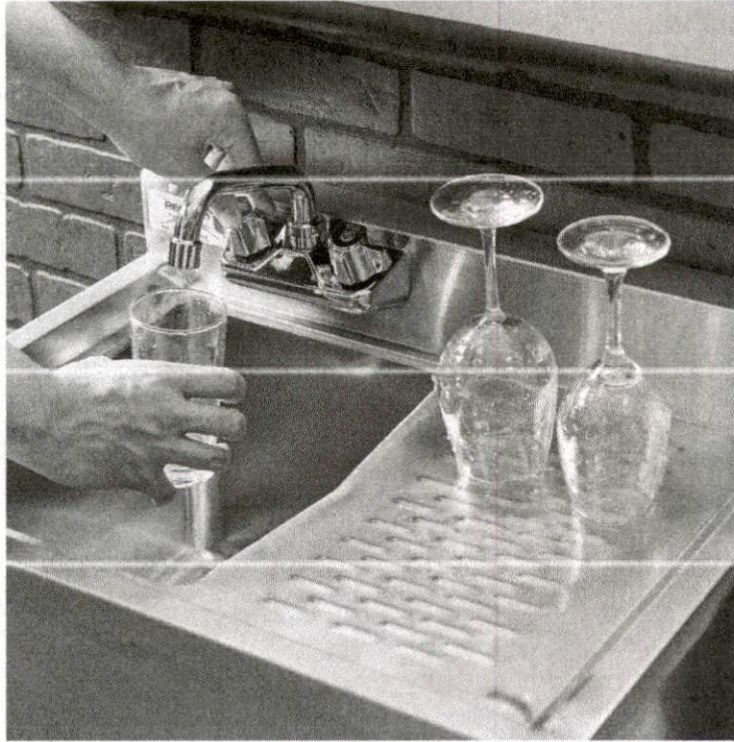
Avantco Refrigeration

# REGENCY™

Tables and Sinks

## Regency 1 Bowl Underbar Sink with Drainboard - 24" x 18 3/4" - Left Drainboard

#600B1101412L



### Technical Data

<b>Length</b>	24 Inches
<b>Width</b>	18 3/4 Inches
<b>Height</b>	33 Inches
<b>Drainboard Length</b>	12 Inches
<b>Bowl Depth</b>	10 Inches
<b>Backsplash Height</b>	3 Inches
<b>Backsplash</b>	With Backsplash
<b>Bowl Front to Back</b>	14 Inches
<b>Bowl Left to Right</b>	10 Inches
<b>Compliances</b>	Commonwealth of Massachusetts

### Features

- Durable stainless steel construction
- 2" drain (1 1/2" IPS) with drain basket included
- With galvanized legs and bullet feet
- Deep bowl accommodates tall glasses and pitchers
- Backsplash limits messes and drainboard aids drying

### Certifications



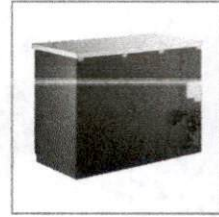


Item #: 178UBB48GHC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco UBB-48G-HC 48" Black Counter Height Narrow Glass Door Back Bar Refrigerator with LED Lighting

Item #178UBB48GHC



### Technical Data

Width	48 3/4 Inches
Depth	24 7/16 Inches
Height	36 1/4 Inches
Power Cord Length	102 Inches
Interior Width	36 1/4 Inches
Left Door Opening Width	16 7/16 Inches
Packaging Width	51 1/4 Inches
Right Door Opening Width	16 7/16 Inches
Shelf Width	17 5/8 inches
Interior Depth	18 1/2 Inches

### Features

- Durable stainless steel countertop and interior with black-coated steel exterior
- LED interior lighting
- Four adjustable epoxy-coated steel shelves can be removed to fit two 1/2 kegs
- Preprogrammed digital temperature controls feature auto-defrost for easy setup and maintenance
- 115V; 3/7 hp; 2 Amps; R290 refrigerant

### Certifications

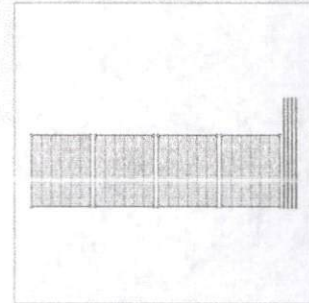


Avantco Refrigeration

**REGENCY™**  
Space Solutions

**Regency 30" x 36" x 54" NSF Green Epoxy 4-Shelf Kit**

#460EG3036K54



**Technical Data**

<b>Length</b>	36 Inches
<b>Width</b>	30 Inches
<b>Height</b>	54 Inches
<b>Assembled</b>	Assembly Required
<b>Capacity</b>	2400 lb.
<b>Casters</b>	Without Casters
<b>Color</b>	Green
<b>Features</b>	NSF Listed
<b>Finish</b>	Green Epoxy
<b>Individual Shelf Capacity</b>	600 lb.

**Features**

- Epoxy coating resists corrosion for long-lasting use; suitable for humid/moist environments
- (4) 30" x 36" shelves accommodate up to 600 lb. each
- (4) 54" stationary posts allow for shelves to be adjusted; foot included and required for use
- Includes 16 pairs of split sleeves
- Wire design promotes proper air flow around stored products

**Certifications**

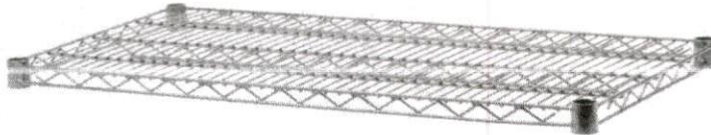
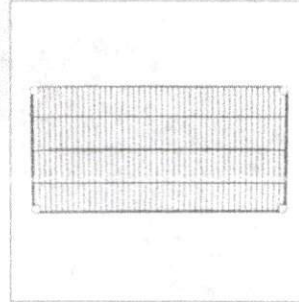




**REGENCY™**  
Space Solutions

**Regency 24" x 60" NSF Green Epoxy Wire Shelf**

#460EG2460



**Technical Data**

<b>Length</b>	60 Inches
<b>Width</b>	24 Inches
<b>Capacity</b>	450 lb.
<b>Color</b>	Green
<b>Features</b>	NSF Listed
<b>Finish</b>	Green Epoxy
<b>Material</b>	Epoxy-Coated Steel
<b>Style</b>	Vented
<b>Type</b>	Shelves

**Features**

- Good for use in moist / humid environments
- Includes 4 pairs of split sleeves
- Built to accommodate up to 450 lb. of evenly distributed weight
- High-quality, commercial-grade construction
- Ideal for retail use or back-of-house dry storage

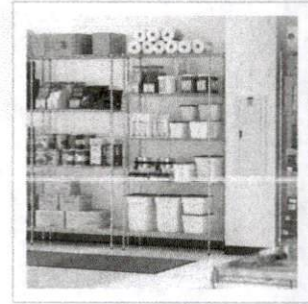
**Certifications**



**REGENCY**  
Space Solutions

## Regency 24" x 72" x 96" NSF Chrome Stationary Wire Shelving Starter Kit with 6 Shelves

#460C2472K96



### Technical Data

Length	72 Inches
Width	24 Inches
Height	96 Inches
Capacity	3600 lb.
Casters	Without Casters
Color	Silver
Features	NSF Listed
Finish	Chrome
Individual Shelf Capacity	600 lb.
Material	Epoxy-Coated Metal

### Features

- (6) 24" x 72" shelves with 24 pairs of split sleeves
- (4) 96" stationary posts allow for shelves to be adjusted with included feet
- Chrome finish is perfect for storage or office use; best suited for dry environments
- Accommodates up to 600 lb. per shelf of evenly distributed weight
- Mix and match with Regency accessories (sold separately) to personalize your kit

### Certifications





## Regency 24" x 72" x 96" NSF Chrome Stationary Wire Shelving Starter Kit with 6 Shelves

#460C2472K96



### Technical Data

<b>Length</b>	72 Inches
<b>Width</b>	24 Inches
<b>Height</b>	96 Inches
<b>Capacity</b>	3600 lb.
<b>Casters</b>	Without Casters
<b>Color</b>	Silver
<b>Features</b>	NSF Listed
<b>Finish</b>	Chrome
<b>Individual Shelf Capacity</b>	600 lb.
<b>Material</b>	Epoxy-Coated Metal

### Features

- (6) 24" x 72" shelves with 24 pairs of split sleeves
- (4) 96" stationary posts allow for shelves to be adjusted with included feet
- Chrome finish is perfect for storage or office use; best suited for dry environments
- Accommodates up to 600 lb. per shelf of evenly distributed weight
- Mix and match with Regency accessories (sold separately) to personalize your kit

### Certifications



## Technical Data


Number of Shelves	6 Shelves
Shelf Type	Standard
Style	Stationary
Type	Stationary Wire Shelving Starter Kits
Usage	Dry Environments Office

## Notes & Details

Keep your storage area organized with the Regency 24" x 72" x 96" NSF chrome stationary wire shelving starter kit with 6 shelves! This kit includes (6) 24" x 72" wire shelves, (4) 96" stationary posts, and (24) pairs of split sleeves. This versatile unit allows you to create a convenient storage solution for your janitorial closet or warehouse. Made of sleek, durable chrome with a clear epoxy coating, this unit is ideal for use in your business's merchandising and display spaces or in back-of-house dry storage areas. The shelving kit's high-quality, commercial grade design is built for maximum longevity, ensuring a lasting, multi-purpose investment that's sure to accommodate your ever-evolving needs.

Each shelf features a wire construction, which allows for proper air flow around the stored supplies, products, or ingredients. They're adjustable, too; since the posts are marked in intervals and use a split sleeve system of assembly, the shelves are easy to move higher or lower along the posts. This is especially great for expanding businesses that may not have finalized their product offerings.

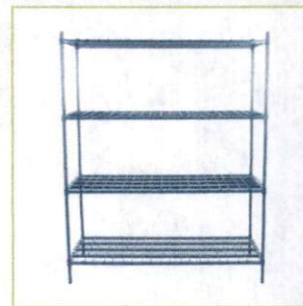
24 pairs of split sleeves are provided for each shelf, and each shelf accommodates up to 600 lb. of weight. Likewise, a foot is provided for each post and must be used for proper installation. Mix and match with Regency accessories (sold separately) to personalize your kit! The shelving unit requires assembly.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

**REGENCY**  
Space Solutions

**Regency 24" x 60" x 74" Four Shelf Green Epoxy Heavy-Duty Dunnage Shelving Unit - 3200 lb.**

#460EG2460HDK



**Technical Data**

<b>Length</b>	60 Inches
<b>Width</b>	24 Inches
<b>Height</b>	74 Inches
<b>Capacity</b>	3200 lb.
<b>Color</b>	Green
<b>Features</b>	NSF Listed
<b>Material</b>	Metal Wire
<b>Number of Shelves</b>	4 Shelves

**Features**

- Suitable for moist and humid environments
- (4) 24" x 60" green epoxy dunnage shelves with removable wire mats
- (4) 74" posts and split sleeves included
- Maintains air flow of wire shelving but with greater strength for heavier storage
- Rated at 800 lb. per shelf

**Certifications**



## Technical Data

Style

Type

Usage

Tubular

Shelving Units


Heavy Duty

## Notes & Details

Maximize your establishment's storage space with this Regency four shelf green epoxy heavy-duty dunnage shelving unit! This unit features (4) 24" x 60" heavy-duty dunnage shelves and (4) 74" posts to create a reliable storage solution for walk-in coolers, warewashing areas, and other humid environments. Boasting a rugged green epoxy construction, this heavy-duty unit ensures exceptional durability and long-lasting use in your facility. With an open design to ensure proper air flow around your stored supplies, this unit provides the same benefits as wire shelving, but with greater strength for heavier storage.

Each shelf features rugged square tubing combined with a removable wire mat for easy, yet thorough cleaning. The shelves are adjustable, too; since the posts are marked in intervals and use a split sleeve system of assembly, the shelves are easy to move higher or lower along the posts. This unit can hold up to 3200 lb. total or 800 lb. of evenly distributed weight per shelf, making it the perfect place for storing bulk ingredients and heavy supplies.

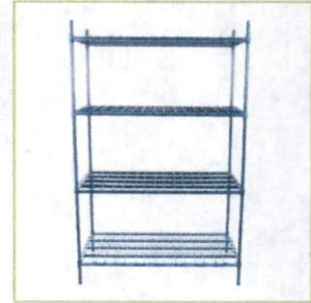
Thanks to the attached leveling foot, each of this kit's 4 included posts can easily be adjusted to accommodate uneven surfaces. These caps also prevent damage and marking to your floors.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

**REGENCY**  
Space Solutions

**Regency 24" x 48" x 74" Four Shelf Green Epoxy Heavy-Duty Dunnage Shelving Unit - 3200 lb.**

#460EG2448HDK



**Technical Data**

<b>Length</b>	48 Inches
<b>Width</b>	24 Inches
<b>Height</b>	74 Inches
<b>Capacity</b>	3200 lb.
<b>Color</b>	Green
<b>Features</b>	NSF Listed
<b>Material</b>	Metal Wire
<b>Number of Shelves</b>	4 Shelves

**Features**

- Suitable for moist and humid environments
- (4) 24" x 48" green epoxy dunnage shelves with removable wire mats
- (4) 74" posts to adjust shelves and split sleeves included for easy assembly
- Maintains air flow of wire shelving but with greater strength for heavier storage
- Rated at 800 lb. per shelf

**Certifications**



## Technical Data

Style  
Type  
Usage

Tubular  
Shelving Units  
Heavy Duty

## Notes & Details

Maximize your establishment's storage space with this Regency four shelf green epoxy heavy-duty dunnage shelving unit! This unit features (4) 24" x 48" heavy-duty dunnage shelves and (4) 74" posts to create a reliable storage solution for walk-in coolers, warewashing areas, and other humid environments. Boasting a rugged green epoxy construction, this heavy-duty unit ensures exceptional durability and long-lasting use in your facility. With an open design to ensure proper air flow around your stored supplies, this unit provides the same benefits as wire shelving, but with greater strength for heavier storage.

Each shelf features rugged square tubing combined with a removable wire mat for easy, yet thorough cleaning. The shelves are adjustable, too; since the posts are marked in intervals and use a split sleeve system of assembly, the shelves are easy to move higher or lower along the posts. This unit can hold up to 3200 lb. total or 800 lb. of evenly distributed weight per shelf, making it the perfect place for storing bulk ingredients and heavy supplies.

Thanks to the attached leveling foot, each of this kit's 4 included posts can easily be adjusted to accommodate uneven surfaces. These caps also prevent damage and marking to your floors.

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## Regency 24" x 36" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershaft

#600T2436G



### Technical Data

<b>Length</b>	36 Inches
<b>Width</b>	24 Inches
<b>Height</b>	34 Inches
<b>Work Surface Height</b>	34 Inches
<b>Backsplash</b>	Without Backsplash
<b>Base Style</b>	Undershaft
<b>Features</b>	Customizable Height NSF Listed With Undershaft
<b>Gauge</b>	18 Gauge

### Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershaft and legs
- Adjustable feet provide stability
- 430 lb. top shelf weight capacity; 320 lb. undershaft weight capacity
- Easy-to-clean surface is great for busy commercial kitchens

### Certifications



## Technical Data

<b>Leg Construction</b>	Galvanized Steel
<b>Number of Legs</b>	4 Legs
<b>Size</b>	24" x 36"
<b>Stainless Steel Type</b>	Type 304
<b>Table Style</b>	Undershef
<b>Tabletop Material</b>	Stainless Steel
<b>Top Capacity</b>	430 lb.
<b>Undershef Capacity</b>	320 lb.
<b>Undershef Construction</b>	Galvanized Steel
<b>Usage</b>	Light Duty

## Notes & Details

This Regency 24" x 36" stainless steel commercial work table with undershef provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 430 lb. of evenly distributed weight on the top shelf and 320 lb. on the undershef, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershef should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to can create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

**⚠ WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Project \_\_\_\_\_

Item 522ETSG24602 Quantity \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

# Steelton 24" x 60" 18 Gauge 430 Stainless Steel Work Table with Undershef and 2" Rear Upturn

Item #522ETSG24602

## Special Features

- Made of 18 gauge, type 430 stainless steel
- Galvanized steel legs and undershef
- Ideal for lower volume kitchens and startups
- Undershef is adjustable
- Rolled front edge with 2" rear upturn

## Technical Data

<b>Length</b>	60 Inches
<b>Width</b>	24 Inches
<b>Height</b>	36 Inches
<b>Backsplash Height</b>	2 Inches
<b>Work Surface Height</b>	34 Inches
<b>Backsplash</b>	With Backsplash
<b>Features</b>	Customizable Height NSF Listed With Undershef
<b>Gauge</b>	18 Gauge



## Certifications

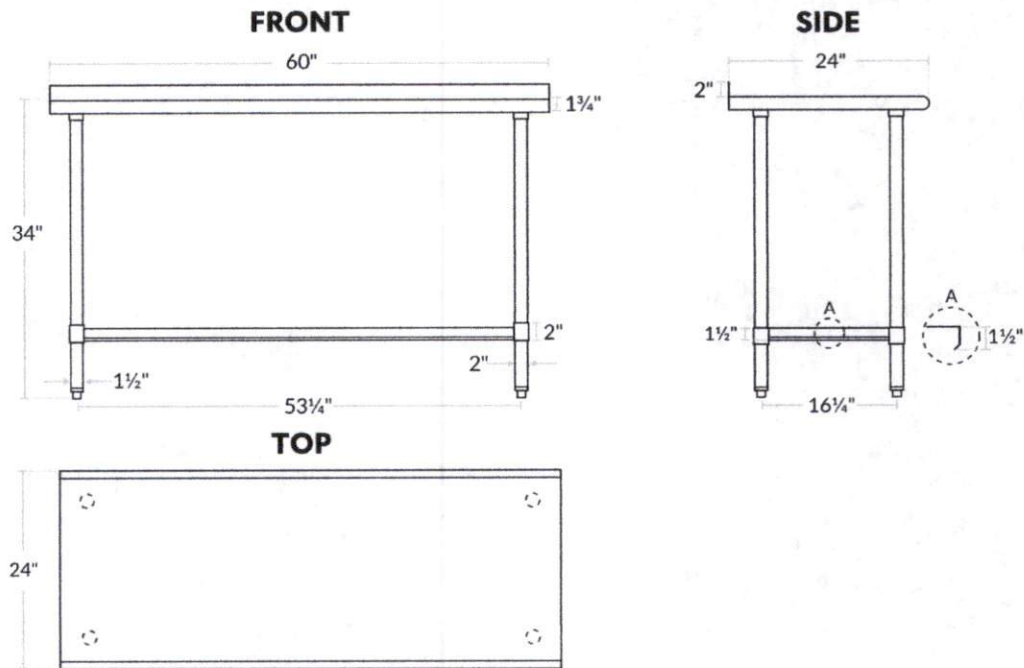


## Technical Data

<b>Leg Construction</b>	Galvanized Steel
<b>Number of Legs</b>	4 Legs
<b>Size</b>	24" x 60"
<b>Stainless Steel Type</b>	Type 430
<b>Tabletop Material</b>	Stainless Steel
<b>Top Capacity</b>	650 lb.
<b>Undershelf Capacity</b>	396 lb.
<b>Undershelf Construction</b>	Galvanized Steel
<b>Usage</b>	Light Duty

## Technical Drawing

522ETSG24602

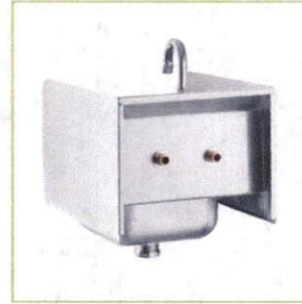


**WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

**REGENCY**  
Tables and Sinks

**Regency 12" x 16" Wall Mounted Hand Sink with  
Gooseneck Faucet and Side Splash**

#600HS12SP



**Technical Data**

<b>Length</b>	12 Inches
<b>Width</b>	16 Inches
<b>Height</b>	12 Inches
<b>Bowl Depth</b>	4 Inches
<b>Bowl Front to Back</b>	9 Inches
<b>Bowl Left to Right</b>	9 Inches
<b>Compliances</b>	Commonwealth of Massachusetts
<b>Faucet Centers</b>	4 Inches
<b>Flow Rate</b>	2 GPM
<b>Gauge</b>	20 Gauge

**Features**

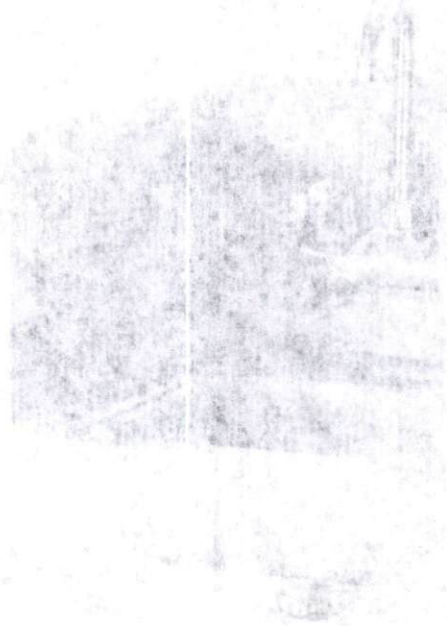
- 8" gooseneck faucet included
- 18-gauge type 304 stainless steel side splashes and a wall mounted clip
- 20-gauge type 304 stainless steel
- Holes punched on 4" centers; 8" backsplash
- Single 9" x 9" x 4" bowl includes 1 1/2" IPS drain baskets

**Certifications**



18" x 18" Well-Donned Hand Sign  
18" x 18" Hand Sign with Blue

REGENCY



### Technical Data

Material: 18 gauge stainless steel  
Finish: Powder coated  
Dimensions: 18" x 18" x 1/2"  
Weight: 1.5 lbs  
Installation: Screws  
Color: Blue  
Application: Industrial  
Manufacturer: Regency

### Features

18" x 18" size for easy visibility  
Durable powder coated finish  
Stainless steel construction  
Easy to install with screws

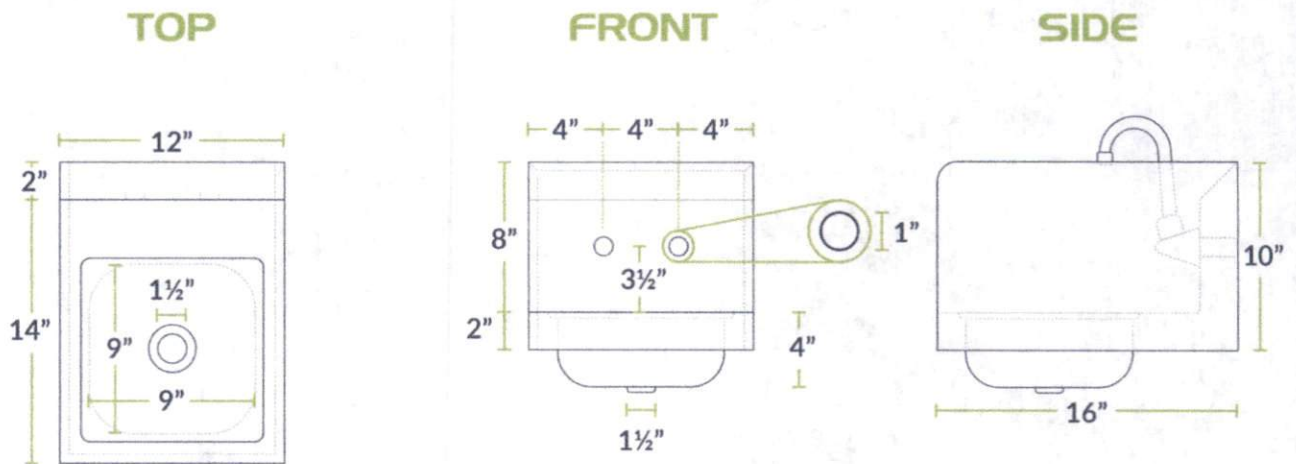
### Applications



## Technical Data

Features	Faucet Included NSF Listed Side Splashes
Installation Type	Wall Mounted
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Faucets	1
Stainless Steel Type	Type 304
Type	Hand Sinks

## Plan View



## Notes & Details

Keep your restaurant up to code without sacrificing space with this Regency HS-12-SP space saver hand sink with side splash. Each sink comes standard with a single 9" x 9" x 4" bowl and 8" high back and side splashes. Additionally, this hand sink has two holes punched on 4" centers to accept its included Regency 8" gooseneck faucet.

This sink offers an economical, 20-gauge type 304 stainless steel construction along its top, bowl, and backspash, in addition to 18-gauge type 304 stainless steel side splashes and a wall mounted clip. It comes standard with a 1 1/2" IPS drain basket.

**WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

351GTCPG60NL

# Cooking Performance Group GT-CPG-60-NL 60" Gas Countertop Griddle with Thermostatic Controls - 150,000 BTU



Item #: 351GTCPG60NL Qty: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

## Features

- 5 independently-controlled 30,000 BTU burners
- Standing pilots for instant ignition
- Heavy-duty, 3/4" thick steel griddle plate
- Made of durable, easy-to-clean stainless steel
- Field convertible to liquid propane; includes orifice for connection

## Technical Data

Width	60 Inches
Depth	29 5/16 Inches
Height	16 3/4 Inches
Cooking Surface Width	60 Inches
Cooking Surface Depth	20 Inches
Backsplash	With Backsplash
Burner BTU	30000 BTU
Control Type	Thermostatic
Cooking Surface Material	Polished Steel
Features	Massachusetts Accepted Plumbing Product



## Certifications



ETL Sanitation



3/4" Gas Connection



Field Convertible (Gas)



ETL, US & Canada





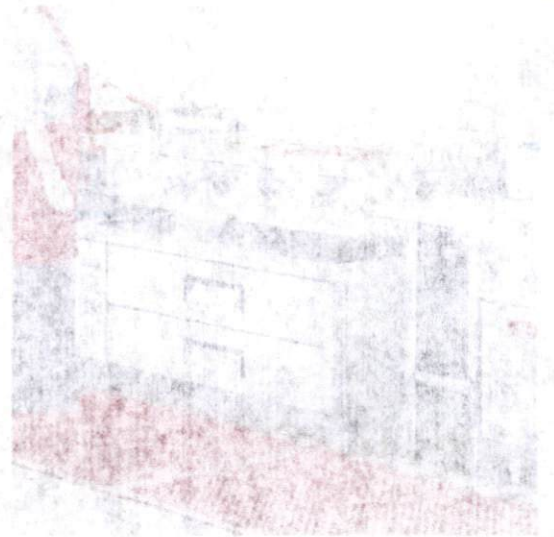
100% of the money raised goes to the charity of your choice.

...to help support the work of the charity of your choice.

...to help support the work of the charity of your choice.

Charitable Contribution

With a CIBC Charitable Contribution, you can make a tax-deductible contribution to a charity of your choice.



Certifications: CIBC Charitable Contribution is a registered charity in Canada and the United States.

351GTCPG60NL

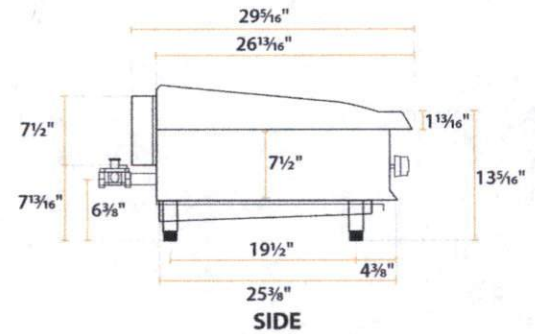
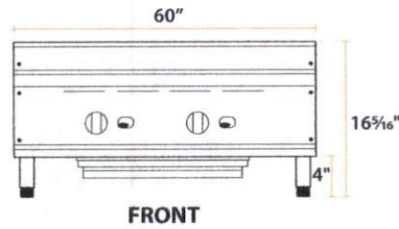
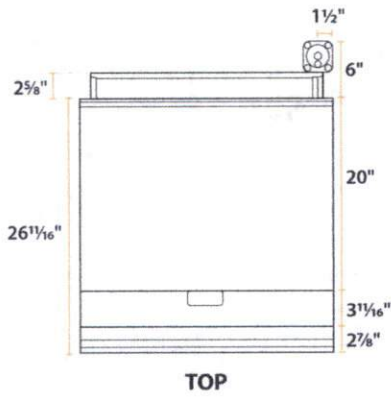
# Cooking Performance Group GT-CPG-60-NL 60" Gas Countertop Griddle with Thermostatic Controls - 150,000 BTU



## Technical Data

Installation Type	Countertop
Number of Burners	5 Burners
Number of Controls	5 Controls
Plate Thickness	3/4 Inch
Power Type	Natural Gas
Temperature Range	200 - 575 Degrees F
Total BTU	150000 BTU
Type	Griddles

## Plan View





# Using Performance Groups of the Chesapeake Bay to Predict the Future of the Bay

Chesapeake Bay is a large, shallow, estuarine system that has experienced significant degradation over the past several decades. The Bay's health is a critical issue for the state of Maryland and the nation. This report examines the performance of the Bay's various components and provides a framework for predicting its future health.

## Step 1: Performance Groups

The Chesapeake Bay is divided into several performance groups based on the health of its various components. These groups are used to track the Bay's progress and identify areas that need improvement.



351GTCPG60NL

## Cooking Performance Group GT-CPG-60-NL 60" Gas Countertop Griddle with Thermostatic Controls - 150,000 BTU



### Notes & Details

The Cooking Performance Group GT-CPG-60-NL 60" countertop griddle features energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, making it an excellent choice for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers, and other meats! The unit boasts 5 powerful 30,000 BTU stainless steel burners with standing pilots for instant ignition that work in perfect harmony with the thermostats to maintain your selected griddle temperature during peak cooking periods. The 3/4" thick, 60" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the cooking workspace needed.

The Cooking Performance Group GT-CPG-60-NL countertop griddle is made of rugged stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even offers a full width waste tray to provide you with the complete package of excellent performance and worry-free maintenance! The unit offers a conveniently located 3/4" rear gas connection and ships ready to connect to a natural gas supply. The unit includes a liquid propane orifice kit for quick and easy field conversion.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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The University of the South Alabama Library is pleased to announce the launch of our new digital collection. This collection features a wide range of digital resources, including e-books, e-journals, and digital archives. The goal is to provide our patrons with easy access to a vast array of information. We are committed to providing the highest quality digital content and ensuring that our resources are available to all users. For more information, please visit our website at [www.usalibrary.org](http://www.usalibrary.org).

For more information, please contact the University of the South Alabama Library at [library@usa.edu](mailto:library@usa.edu) or call (904) 487-2200.

351CPGSP18N

# Cooking Performance Group CPG-SP-18-N Natural Gas Stock Pot Range - 80,000 BTU



Item #: 351CPGSP18N Qty: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

### Features

- Two adjustable valves provide 80,000 BTU
- Cabinet base for extra storage and drip tray for easy clean up
- Stainless steel front, sides, 6" adjustable legs, and base
- Durable cast iron grate
- Requires natural gas connection

### Technical Data

Width	18 Inches
Depth	25 Inches
Height	22 1/2 Inches
Base Style	Storage Base
Burner BTU	80000 BTU
Color	Silver
Features	Field-Convertible (Gas) Massachusetts Accepted Plumbing Product
Gas Connection Size	3/4 Inches
Installation Type	Freestanding

### Certifications

CSA, US and Canada

CSA Design, US

CSA Blue Flame, Canada

3/4" Gas Connection

Field Convertible (Gas)



\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Structure**

Two separate, but related, functions are performed by the two agencies. The first is the regulation of the food and drug industry. The second is the regulation of the pharmaceutical industry. The two agencies are closely coordinated in their activities.

**Technical Data**

The Food and Drug Administration is a part of the Department of Health and Human Services. It is responsible for the regulation of the food and drug industry. The Federal Bureau of Investigation is a part of the Department of Justice. It is responsible for the investigation and prosecution of crimes.



**Location**

The Food and Drug Administration is located in Washington, D.C. The Federal Bureau of Investigation is located in Washington, D.C. The Department of Health and Human Services is located in Washington, D.C.

351CPGSP18N

## Cooking Performance Group CPG-SP-18-N Natural Gas Stock Pot Range - 80,000 BTU



### Technical Data

Material	Stainless Steel
Number of Burners	1 Burner
Power Type	Natural Gas
Total BTU	80000 BTU
Type	Stock Pot Ranges

### Notes & Details

This Cooking Performance Group CPG-SP-18-N field convertible natural gas stock pot range allows you to quickly and easily prepare your flavorful pastas, soups, and sauces while taking up minimal space! Equipped with 1 adjustable valve, this unit delivers a total of 80,000 BTU of power to ensure efficiency and even cooking at your operation. The stainless steel front and sides combine with a heavy-duty cast iron top grate to provide outstanding durability.

Thanks to the cabinet base, this range offers operators additional storage space to keep stock pots, ladles, tongs, and pot holders close by. With 6" adjustable legs, the unit can remain stable on uneven kitchen floors. Plus, a drip tray makes it easy to clean the unit at the end of a busy shift. This unit runs on natural gas, but a field conversion orifice kit comes included with your purchase.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).





# Public Range Improvement Project

## Project Summary

This project is designed to improve the range conditions for public lands. The project will include the following activities:

- 1. Survey and mapping of the range.
- 2. Installation of range fences.
- 3. Grazing management.
- 4. Range improvement.
- 5. Range protection.

## Project Objectives

- 1. Improve range conditions.
- 2. Increase range productivity.
- 3. Reduce range erosion.
- 4. Increase range sustainability.
- 5. Increase range resilience.

The project will be implemented in a phased manner. The first phase will focus on survey and mapping of the range. The second phase will focus on the installation of range fences. The third phase will focus on grazing management. The fourth phase will focus on range improvement. The fifth phase will focus on range protection.

The project will be implemented in a phased manner. The first phase will focus on survey and mapping of the range. The second phase will focus on the installation of range fences. The third phase will focus on grazing management. The fourth phase will focus on range improvement. The fifth phase will focus on range protection.

The project will be implemented in a phased manner. The first phase will focus on survey and mapping of the range. The second phase will focus on the installation of range fences. The third phase will focus on grazing management. The fourth phase will focus on range improvement. The fifth phase will focus on range protection.



Project \_\_\_\_\_  
Item 829BMR23R Quantity \_\_\_\_\_  
Approval \_\_\_\_\_ Date \_\_\_\_\_

## Main Street Equipment BMR-23-R 29" Solid Door Reach-In Refrigerator

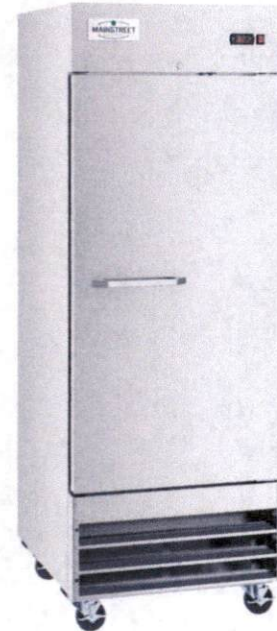
Item #829BMR23R

### Special Features

- Corrosion-resistant stainless steel exterior with aluminum interior
- Features a self-closing and stay-open locking door
- Includes 3 epoxy-coated shelves with 90 lb. capacity each
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 1/4 hp; 3.6 Amps

### Technical Data

<b>Width</b>	29 Inches
<b>Depth</b>	32 3/16 Inches
<b>Height</b>	82 1/2 Inches
<b>Cord Length</b>	98 Inches
<b>Interior Width</b>	24 3/8 Inches
<b>Right Door Opening Width</b>	24 5/16 Inches
<b>Interior Depth</b>	27 1/8 Inches
<b>Interior Height</b>	51 9/16 Inches
<b>Amps</b>	3.6 Amps
<b>Hertz</b>	60 Hertz



### Certifications



5-15P



ETL Sanitation




ETL US

Intertek

## Technical Data

<b>Phase</b>	1 Phase
<b>Voltage</b>	115 Volts
<b>Wattage</b>	336 Watts
<b>Capacity</b>	23.1 cu. ft.
<b>Compressor Location</b>	Bottom Mounted
<b>Door Type</b>	Solid
<b>Hinge Location</b>	Right
<b>Horsepower</b>	1/4 HP
<b>Individual Shelf Capacity</b>	90 lb.
<b>Installation Type</b>	Freestanding
<b>Material</b>	Aluminum / Stainless Steel
<b>Number of Doors</b>	1 Doors
<b>Number of Shelves</b>	3 Shelves
<b>Plug Type</b>	NEMA 5-15P
<b>Power Type</b>	Electric
<b>Refrigerant Type</b>	R-290
<b>Sections</b>	1 Section
<b>Temperature Range</b>	32 - 40 Degrees F
<b>Type</b>	Refrigerators

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Project \_\_\_\_\_

Item 541FF40N Quantity \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

## Main Street Equipment Natural Gas 40 lb. Stainless Steel Floor Fryer - 90,000 BTU

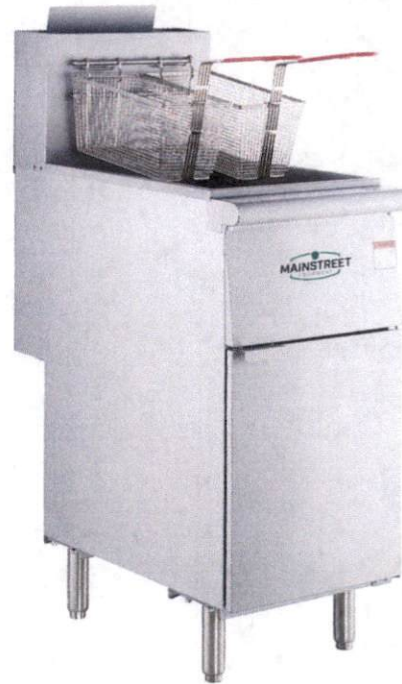
Item #541FF40N

### Special Features

- 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
- 40 lb. fry pot with an efficient and quiet 3 tube burner system and full port drain
- Two nickel chrome wire mesh fry baskets included
- Natural gas, 90,000 BTU

### Technical Data

<b>Width</b>	15 1/2 Inches
<b>Depth</b>	30 1/4 Inches
<b>Height</b>	47 1/8 Inches
<b>Fry Pot Width</b>	14 Inches
<b>Fry Pot Depth</b>	13 3/4 Inches
<b>Burner Style</b>	Tube
<b>Cabinet</b>	Galvanized and Stainless Steel
<b>Capacity</b>	40 lb.
<b>Compliances</b>	Commonwealth of Massachusetts
<b>Control Type</b>	Millivolt



### Certifications



ETL Sanitation



ETL US & Canada

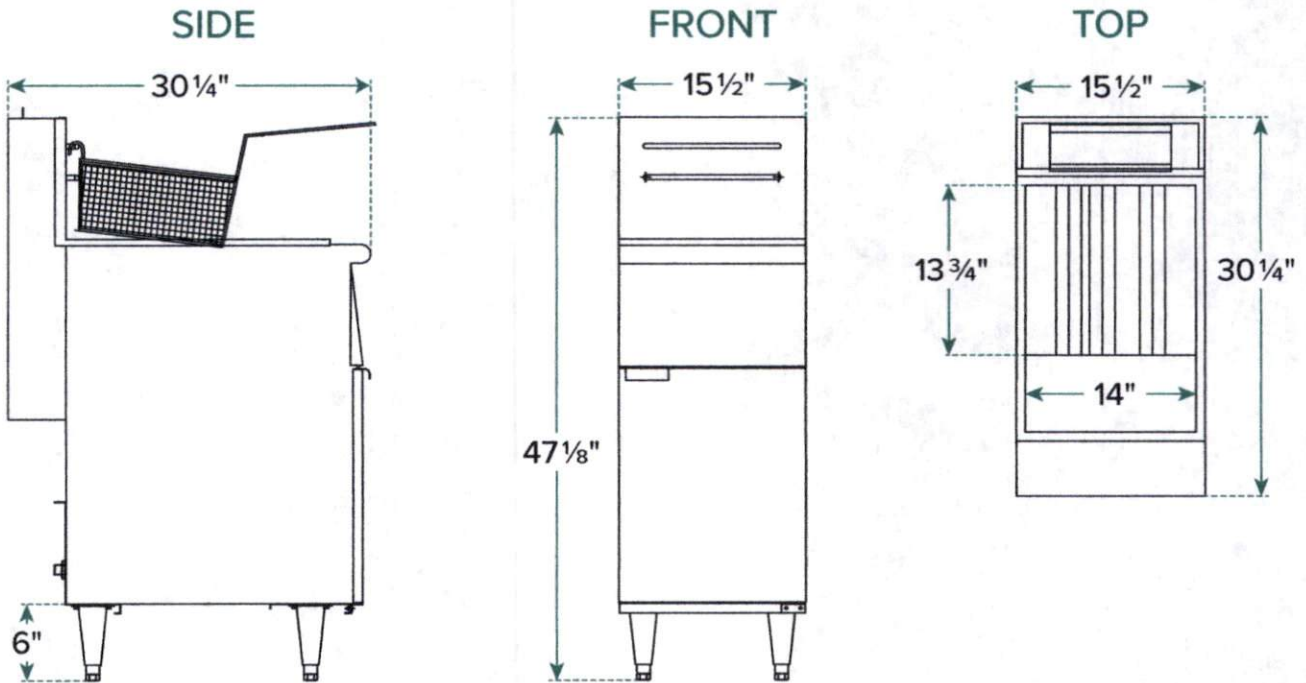


3/4" Gas Connection

## Technical Data

Gas Inlet Size	3/4 Inches
Number of Burners	3 Burners
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Power Type	Natural Gas
Temperature Range	200 - 400 Degrees F
Temperature Settings	Adjustable
Total BTU	90000 BTU
Type	Gas Floor Fryers

## Technical Drawing



**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

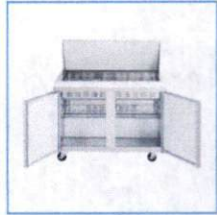
Item #: 178APT48MHC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco APT-48M-HC 48" 2 Door Mega Top Refrigerated Sandwich Prep Table

Item #178APT48MHC



### Technical Data

Width	46 3/4 Inches
Depth	35 Inches
Height	46 Inches
Cutting Board Width	47 Inches
Left Door Opening Width	19 3/8 Inches
Nominal Width	48 Inches
Right Door Opening Width	19 3/8 Inches
Cutting Board Depth	8 Inches
Work Surface Height	35 1/4 Inches
Amps	2.4 Amps

### Features

- Stainless steel exterior and aluminum interior with 304 stainless steel floor
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- Mega top accommodates (18) 1/6 size, 6" deep food pans
- 115V; 1/2 hp; R-290 refrigerant; 2.4 Amps

### Certifications



ETL Sanitation



ETL US & Canada



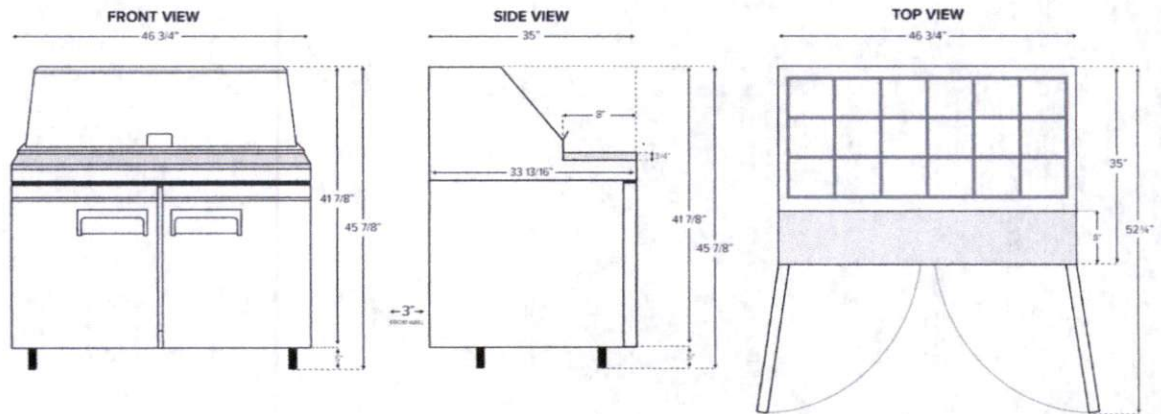
5-15P

Avantco Refrigeration

## Technical Data

Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	18 Pans
Access Type	Doors
BTU (LBP)	1285 BTU
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Display Case Type	Refrigerated
Door Style	Swing
Door Type	Solid
Hinge Location	Left/Right
Horsepower	1/2 HP
Installation Type	Freestanding
Net Volume	13 cu. ft.
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Mega Top
Type	Prep Refrigeration

## Plan View





## Notes & Details

Optimize your back-of-house operations with this Avantco APT-48M-HC 47" 2 door mega top stainless steel refrigerated sandwich prep table, which allows you to better keep up with customer demand. Whether used in a university, sub shop, or hospital, the unit will help streamline the sandwich prep process with its convenient features and capacity. Its top accommodates up to (18) 1/6 size food pans up to 6" deep (sold separately). These pans are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food-safe temperatures.

A full-length cutting board, which is 8" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. The cutting board can even be removed for easy cleaning or swapped out with another board of your choosing. Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as deli meat and cheese, as well as less-common toppings. Two epoxy-coated shelves are included, and each can accommodate up to 90 lb. of weight to help you with organizing your assorted supplies. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 1/2 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit using R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. You can control your unit freely using the built-in digital controls.

The construction of this unit is designed with commercial use in mind. It features a stainless steel exterior and an aluminum interior with a 304 stainless steel floor, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 115V electrical connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



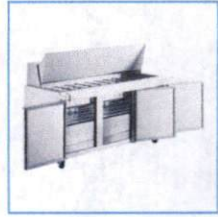
Item #: 178SSPT71MC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco SS-PT-71M-C 70" 3 Door Mega Top Stainless Steel Refrigerated Sandwich Prep Table with 11 1/2" Cutting Board

Item #178SSPT71MC



### Technical Data

Width	70 3/8 Inches
Depth	37 1/2 Inches
Height	45 7/8 Inches
Cutting Board Width	70 3/8 Inches
Interior Width	66 1/2 Inches
Nominal Width	72 Inches
Cutting Board Depth	11 1/2 Inches
Interior Depth	23 3/4 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches

### Features

- Mega top accommodates (30) 1/6 size, 6" deep food pans (sold separately)
- Industry-best 3/4" thick, 11 1/2" deep cutting board adds 3 1/2" of additional workspace
- Digital control with auto defrost
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- 115V; 2/3 hp compressor; R-290 refrigerant

### Certifications



5-15P



ETL Sanitation



ETL US & Canada

Avantco Refrigeration



## Technical Data

Amps	3.3 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	30 Pans
Access Type	Doors
BTU (LBP)	2080 BTU
Capacity	18 cu. ft.
Casters	With Casters
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Hinge Location	Left/Right
Horsepower	2/3 HP
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Cutting Top Mega Top
Type	Prep Refrigeration

## Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-71M-C 70" 3 door stainless steel mega top refrigerated sandwich prep table, and better keep up with customer demands. Whether used in a university, sub shop, or hospital, the unit is sure to help streamline the sandwich prep process with its convenient features and capacity. Its top, for instance, accommodates up to (30) 1/6 size food pans up to 6" deep (sold separately). These are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food safe temperatures. A full-length cutting board, which is 3/4" thick and 11 1/2" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. This mega top, industry-best cutting board is removable for easy cleaning at the end of the day.

Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as deli meat and cheese, as well as less common toppings. Three epoxy-coated shelves are included and can each accommodate up to 90 lb. of weight, helping to organize your assorted supplies.

High-quality performance is made possible by the unit's 2/3 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

The construction of this unit is designed with commercial use in mind. It features a 430 type stainless steel exterior and 304 type stainless steel interior, which are fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 115V electrical connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

**REGENCY**  
Tables and Sinks

## Regency 30" x 18" 18-Gauge 304 Stainless Steel Equipment Filler Table with Backsplash and Galvanized Undershef

#600TB3018G



### Technical Data

<b>Length</b>	18 Inches
<b>Width</b>	30 Inches
<b>Height</b>	38 Inches
<b>Backsplash Height</b>	4 Inches
<b>Work Surface Height</b>	34 Inches
<b>Backsplash</b>	With Backsplash
<b>Base Style</b>	Undershef
<b>Features</b>	Customizable Height NSF Listed
<b>Gauge</b>	18 Gauge

### Features

- 18-gauge type 304 stainless steel top shelf
- Galvanized steel undershef and legs with adjustable plastic bullet feet
- Designed to fit in between two pieces of equipment
- 4" backsplash helps prevent spills
- Aluminum corner brackets on undershef

### Certifications



## Technical Data

<b>Leg Construction</b>	Galvanized Steel
<b>Number of Legs</b>	4 Legs
<b>Size</b>	30" x 18"
<b>Stainless Steel Type</b>	Type 304
<b>Table Style</b>	Undershef
<b>Tabletop Material</b>	Stainless Steel
<b>Top Capacity</b>	420 lb.
<b>Type</b>	Filler Tables
<b>Undershef Capacity</b>	300 lb.
<b>Undershef Construction</b>	Galvanized Steel
<b>Usage</b>	Light Duty

## Notes & Details

This stainless steel commercial 30" x 18" equipment filler table with a 4" high backsplash and undershef is designed to help you maximize the space in your kitchen. The top shelf is made of durable and easy-to-clean 18-gauge type 304 stainless steel, offering excellent durability and a professional looking finish. With its thin footprint at just 30" in width, this table easily fits between kitchen equipment to provide important extra work space for food preparation, storage supplies, and other tasks within your business.

The work table's adjustable undershef is constructed from 18-gauge galvanized steel and is further supported with aluminum corner brackets. A 4" high backsplash is included to help protect walls and contain items on the work top. The legs of this work table are 1 5/8" in diameter and are also made of galvanized steel, with plastic feet that are adjustable up to 1".

**⚠ WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Item #: 177STE5S Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco STE-5S Five Pan Open Well Electric Steam Table with Undershef - 208/240V, 3750W

Item #177STE5S



### Technical Data

Width	71 Inches
Depth	30 Inches
Height	34 Inches
Power Cord Length	4 9/16 Feet
Cutting Board Width	71 Inches
Cutting Board Depth	8 Inches
Hertz	60 Hertz
Voltage	208 - 240 Volts
Wattage	3750 Watts
Base Style	Undershef

### Features

- Medium-duty stainless steel and galvanized leg construction, ensuring durability and reliability
- 8" deep wells hold 5 full size food pans; accommodates various pan configurations for versatility
- Polyethylene 8" deep cutting board provides plenty of extra work space
- Convenient undershef provides additional space for utensils, pans, or lids
- Independent infinite control knobs for optimum heating versatility

### Certifications



6-30P



ETL US

Avantco Equipment



Technical Data

Model	AV-100
Capacity	100 kg
Power	1.5 kW
Voltage	220V
Frequency	50 Hz
Dimensions (L x W x H)	400 x 300 x 150 mm
Weight	15 kg
Material	Stainless Steel
Finish	Brushed
Accessories	None
Warranty	1 Year



Features

- High efficiency and low energy consumption.
- Durable construction with long service life.
- Easy to install and maintain.
- Available in various models and capacities.
- Complies with international safety standards.

Contact Us

Phone: +55 (11) 1234-5678  
 Email: info@avanco.com.br



## Technical Data

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

## Notes & Details

Keep all of your menu items piping hot and readily available with the Avantco STE-5S five pan open well electric steam table with undershelf! This powerful holding unit can hold five full size food pans full of pasta, meat, or side dishes in each 750W well. This unit is constructed of medium-duty stainless steel with galvanized legs and 8" deep wells, ensuring the durability and reliability you need at your buffet or catered event.

Use the undershelf to store extra serving utensils, food pans, or lids to keep all of the tools you need close at hand. For extra convenience, the polyethylene 8" deep, 1/2" thick cutting board gives you a little extra work space for changing out food pans or filling plates. For optimum heating versatility, each individual well 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.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).







## Regency 91" 16-Gauge Stainless Steel Three Compartment Commercial Sink with Galvanized Steel Legs and 2 Drainboards - 17" x 17" x 12" Bowls

#600S317172G



### Technical Data

Length	91 Inches
Width	22 1/2 Inches
Height	44 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	12 Inches
Backsplash Height	8 1/4 Inches
Work Surface Height	36 1/2 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	17 Inches
Bowl Left to Right	17 Inches

### Features

- 16 gauge type 304 stainless steel sink with galvanized steel legs and adjustable plastic feet
- Designed with (3) 12" deep bowls and rounded corners for easy cleaning
- Galvanized steel legs with adjustable bullet feet for added stability
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Backsplash and rolled edges prevent splashes and overflow

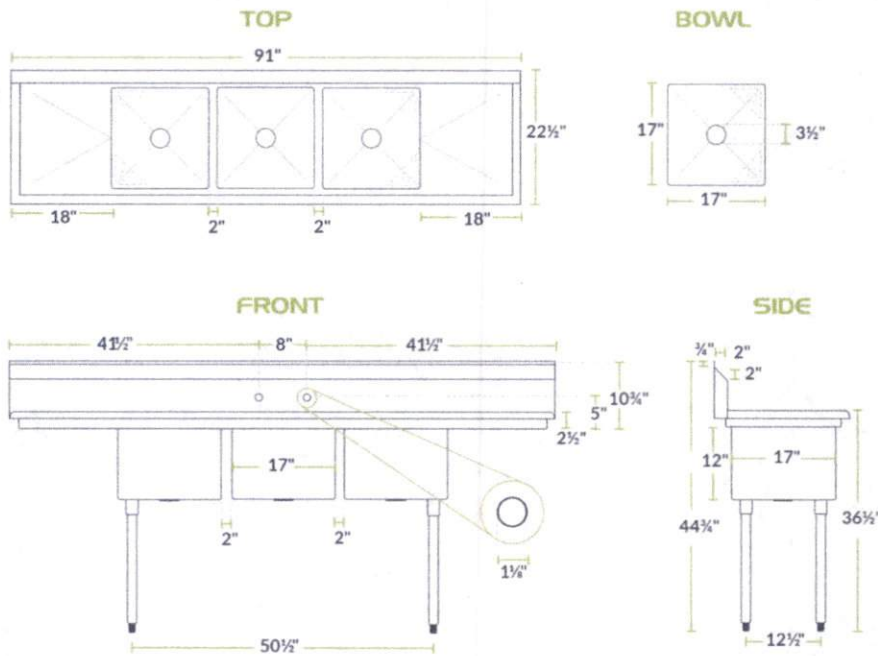
### Certifications



## Technical Data

Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Galvanized Steel
Material	Stainless Steel
Number of Compartments	3 Compartments
Number of Drainboards	2 Drainboards
Stainless Steel Type	Type 304
Style	2 Drainboards
Type	Straight / Line Sinks

## Plan View



## Notes & Details

This versatile Regency three compartment stainless steel commercial sink with drainboards offers you the divided bowls that you need to efficiently clean your dishes at an affordable price! This sink's three compartments allow you to conveniently complete the entire dishwashing process--washing, rinsing, and sanitizing--within the same unit. Ideal for any establishment, its multipurpose functionality and durable design will go a long way in your commercial kitchen. Made of 16 gauge type 304 stainless steel for long-lasting durability and exceptional resistance to corrosion, and supported by 1 5/8" galvanized steel legs, you can always be sure that your sink is stable and ready for use. Each sink bowl measures 17" x 17" with a 12" depth to hold water, sanitizer, dishes, and more, while (3) 3 1/2" basket strainers prevent scraps of food from clogging your plumbing. For sanitation, the coved corners of the sink bowls allow for fast and easy cleaning.

This sink comes with a 18" drainboard on either side to help dry wet dishes, and the backsplash is 10 3/4" tall to keep your walls dry. A 2 1/2" raised rolled edge provides comfort and helps contain splashes and overflow. Adjustable plastic bullet feet allow you to level the sink on uneven flooring for sure stability, and pre-cut holes are drilled into the backsplash on 8" centers for your wall-mounted faucet (sold separately).

**WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.cdph.ca.gov/Programs/CID/DCDC/Pages/Immunizations/Vaccines/Pages/PDF/000012a.pdf](http://www.cdph.ca.gov/Programs/CID/DCDC/Pages/Immunizations/Vaccines/Pages/PDF/000012a.pdf)



351S60N

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



Item #: 351S60N Qty: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

## Features

- (10) 30,000 BTU open top burners with cast iron lift-off grates for easy cleaning
- Rugged stainless steel front and aluminum sides; porcelainized oven bottom
- 9 1/2" deep back shelf and 4 1/2" plate rail for added storage and safety
- Free caster set available above with your purchase
- Requires a natural gas connection; located on the right side of the unit

## Technical Data

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	30000 BTU
Burner Style	Grates
Compliances	Commonwealth of Massachusetts
Control Type	Manual

## Certifications





351S60N

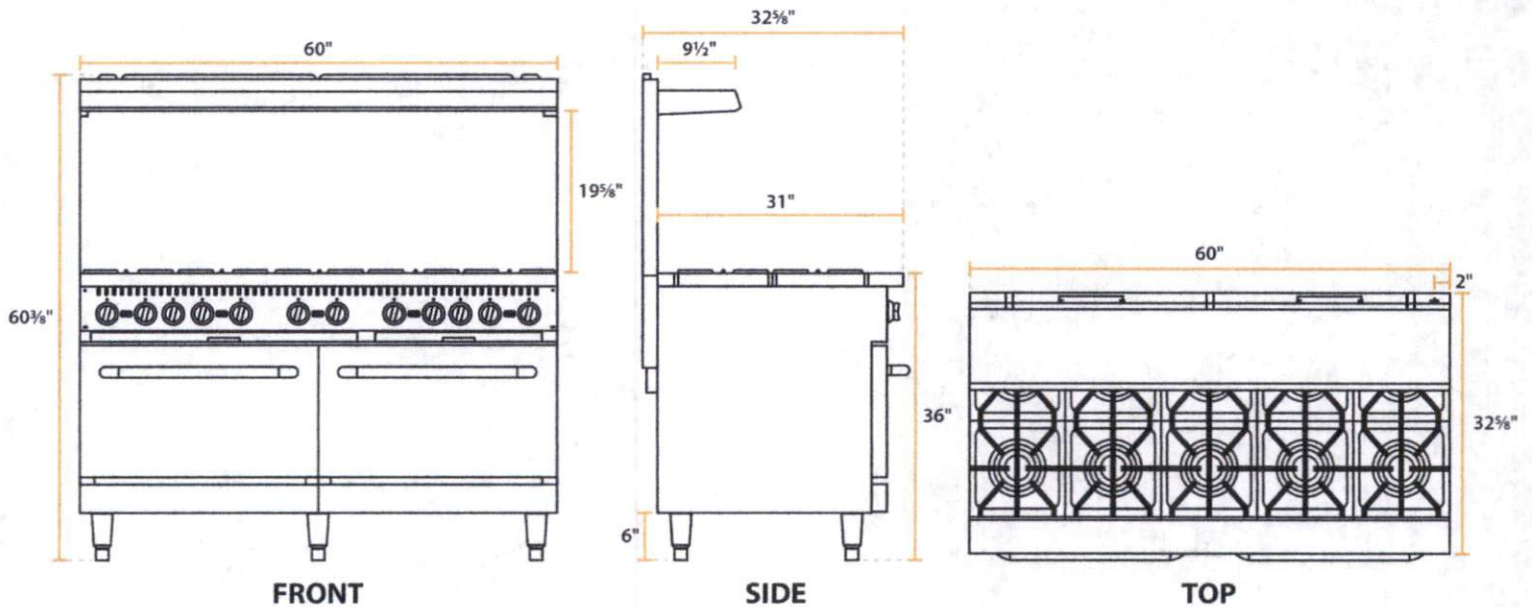
# Cooking Performance Group S60-N Natural Gas 10 Burner 60" Range with 2 Standard Ovens - 360,000 BTU



## Technical Data

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	30000
Power Type	Natural Gas
Range Base Style	Standard Oven
Total BTU	360000 BTU

## Plan View



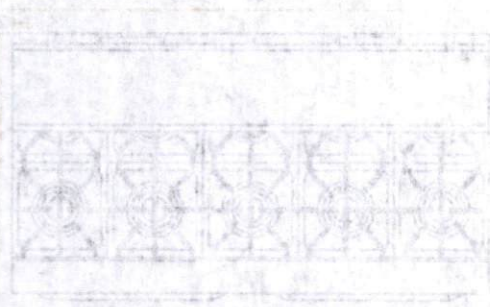


Technical Data

Material  
Finish  
Color  
Weight  
Dimensions  
Capacity

Technical Data  
Material  
Finish  
Color  
Weight  
Dimensions  
Capacity

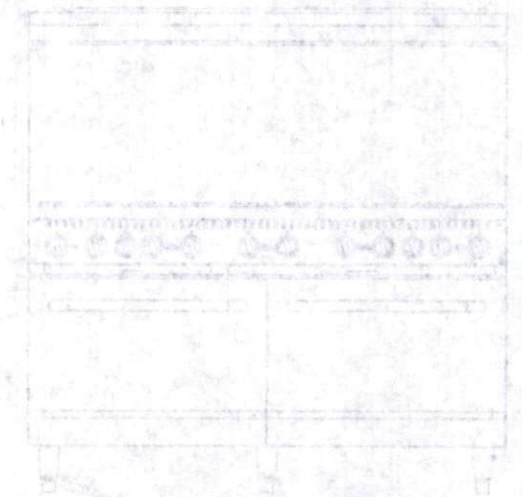
Plan View



TOP



SIDE



FRONT

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



### Notes & Details

Boost your kitchen's efficiency, reliability, and overall performance with this Cooking Performance Group S60-N gas range! This natural gas 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" x 12" heavy-duty cast iron grates support your sauce pans, fry pans, and other cookware. These rugged grates allow you to confidently boil, saute, and simmer as needed while effortlessly sliding even the heaviest stock pots from one burner to another. A 4 1/2" plate rail gives you a bit of extra room to work with and combines with a 9 1/2" deep back shelf that holds go-to seasonings and supplies to maximize your cooktop efficiency.

Two 30,000 BTU standard ovens make this unit even more versatile by giving you a convenient way to warm your delicious foods or even do a bit of baking for your dessert menu! The ovens' temperature can be adjusted from 250-550 degrees Fahrenheit to accommodate virtually any recipe. With 2 chrome plated racks that can be used in 4 different positions within each cavity, you can easily arrange the ovens to best complement your specific needs.

This 60" range features a rugged stainless steel front and durable aluminum sides that are not only designed to provide you with years of trouble-free performance, but are also extremely simple to clean! The cast iron grates lift off for a simple, thorough cleansing while the deep pull-out crumb tray further expedites end-of-day cleanup. And, thanks to the porcelainized bottom, maintaining a spotless oven is easier than ever. 6" adjustable stainless steel legs ensure that your unit is level and allows you to easily clean underneath for a safe and sanitary kitchen. A natural gas connection, located on the right side of the unit, is required for operation.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).





Notes to Financials

1. Basis of Presentation  
The accompanying financial statements were prepared on the basis of the accounting records of the Company and are presented in accordance with the accounting principles generally accepted in the United States of America.

2. Significant Accounting Policies  
The Company's accounting policies are consistent with those of the International Performance Group and are described in the notes to the consolidated financial statements of the International Performance Group.

3. Cash and Cash Equivalents  
Cash and cash equivalents consist of cash on hand and demand deposits with financial institutions. Cash equivalents are short-term investments with a maturity of three months or less at the time of purchase.

4. Accounts Receivable  
Accounts receivable are recorded at the amount of the invoice less an allowance for doubtful accounts. The allowance for doubtful accounts is determined based on the Company's historical experience and current economic conditions.

5. Inventory  
Inventory is stated at the lower of cost or market. Cost is determined on the basis of the first-in, first-out (FIFO) method.

6. Property, Plant, and Equipment  
Property, plant, and equipment are stated at cost less accumulated depreciation and amortization. Depreciation is computed using the straight-line method over the estimated useful life of the asset.

7. Intangible Assets  
Intangible assets are recorded at cost and amortized over their estimated useful lives. The useful life of an intangible asset is determined based on the Company's expectations of the future economic benefits derived from the asset.

8. Goodwill  
Goodwill is recorded as the excess of the purchase price over the fair value of the identifiable intangible assets acquired in a business combination. Goodwill is not amortized but is tested for impairment annually.

9. Deferred Tax Assets and Liabilities  
Deferred tax assets and liabilities are recognized for the future tax consequences attributable to differences between the financial statement carrying amounts of assets and liabilities and their respective tax bases.

10. Contingencies  
The Company is involved in various legal proceedings and claims. The Company's management believes that the resolution of these matters will not have a material effect on the Company's financial position.

11. Commitments and Contingencies  
The Company has various operating leases and other commitments. The Company's management believes that these commitments will not have a material effect on the Company's financial position.

12. Related Party Transactions  
The Company has entered into various transactions with related parties. These transactions are conducted on an arm's length basis and are disclosed in the notes to the financial statements.

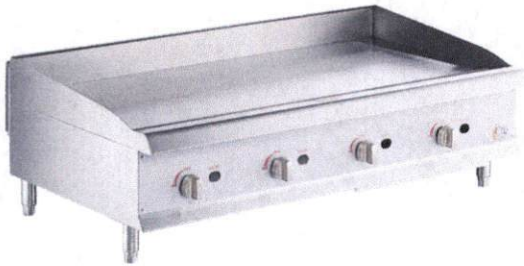
13. Fair Value Measurements  
The Company uses fair value measurements for certain assets and liabilities. Fair value is the price that would be received to sell an asset or settle a liability in an orderly transaction between market participants at the measurement date.

14. Subsequent Events  
The Company has evaluated subsequent events through the date of the filing of this financial statement. No subsequent events have occurred that require adjustment to the financial statements.

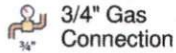
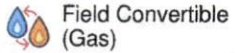
15. Financial Instruments  
The Company's financial instruments consist of cash, accounts receivable, inventory, property, plant, and equipment, and accounts payable. The fair value of these instruments is approximately equal to their carrying amounts.

351GMCPG48NL

# Cooking Performance Group GM-CPG-48-NL 48" Gas Countertop Griddle with Manual Controls - 120,000 BTU



## Certifications



Item #: 351GMCPG48NL Qty: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

## Features

- 4 independently-controlled 30,000 BTU burners
- Standing pilots for instant ignition
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Field convertible to liquid propane; includes orifice for connection

## Technical Data

Width	48 Inches
Depth	29 5/16 Inches
Height	16 5/16 Inches
Cooking Surface Width	48 Inches
Cooking Surface Depth	20 Inches
Backsplash	With Backsplash
Burner BTU	30000 BTU
Burner Style	U-Shaped
Compliances	Commonwealth of Massachusetts
Control Type	Manual

