

Quote

01/21/2020



**EQUIPMENT
CHINA
FURNITURE
SMALLWARES**

Project:
Portsmouth Yacht Club-Range,
Table w/cabinet

From:
Independent Restaurant Supply
Saul Bornstein
927 US Route 1 Bypass
Portsmouth, NH. 03801
(603)436-1600

Job Reference Number: 1019

Item	Qty	Description	Sell	Sell Total
7	1 ea	RANGE, 60", 10 OPEN BURNERS Southbend Model No. 4604DD Ultimate Restaurant Range, gas, 60", (5) star/sauté burners front, (5) non-clog burners rear, standard grates, standing pilot, (2) standard ovens with battery spark ignition, includes (1) rack per oven, 22-1/2" flue riser with shelf, stainless steel front, sides, shelf & 6" adjustable legs, 420,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)	\$5,835.45	\$5,835.45
	1 ea	Domestic Shipping, inside of North America		
	1 ea	Standard one year limited warranty (range)		
	1 ea	NOTE: 22.5" high flue riser, with heavy duty shelf, standard		
	1 ea	Specify Gas Type		
	1 ea	Battery spark ignition (for open top burners, charbroilers, hot tops and griddles)	\$206.54	\$206.54
	1 ea	Casters, 2 locking & 2 standard, in lieu of legs	\$265.70	\$265.70
	2 ea	Extra oven rack	\$102.23	\$204.46
			ITEM TOTAL:	\$6,512.15
3	1 ea	WORK TABLE, CABINET BASE OPEN FRONT John Boos Model No. 4CO4-3684 Work Table, cabinet base with open front, 84"W x 36"D, 14/300 stainless steel flat top, Stallion Safety Edge front, 18/430 stainless steel wrap, stainless steel legs with adjustable feet	\$1,816.53	\$1,816.53

Item	Qty	Description	Sell	Sell Total
	1 ea	X-0115Y Modified as noted, PER SKETCH (for special notations) Remove back panel, center overshelf, Overshelf to be 16" x 84", Overshelf to be welded and centered on the table		
			ITEM TOTAL:	\$1,816.53
4	1 ea	OVERSHELF, TABLE-MOUNTED John Boos Model No. OSH26-FK-1884 Overshelf, double, heavy duty, 84"W x 18"D, 16/300 stainless steel flat top, mounted 18" above table top, 1-5/8" stainless steel post, KD	\$1,643.42	\$1,643.42
	1 ea	WSUG-6 Welded Setup, (6) legs with gussets, (base is removable from top) (freight class change required when choosing this option)	\$201.55	\$201.55
			ITEM TOTAL:	\$1,844.97
5		DISPOSAL This proposal does not include disposal of existing equipment		
6	1 ea	Independent Restaurant Supply Model No. DELIVERY DELIVERY AND SET IN PLACE of above equipment listing includes deliver, uncrate and set in place at NON-UNION RATES AND DURING NORMAL BUSINESS HOURS, 8AM TO 5PM Monday thru Friday This charge is based on an Estimated number of delivery days to job site. Any delays, non related to Independent Restaurant Supply, or changes in scope of work, may result in additional delivery and installation charges. These charges will be reflected on a change order to be signed by both parties and will be billed on the final invoice. Set-in-place and leave ready for any/all required connections by others. Note: The general contractor and/or owner must provide the following: (1) Proper egress (2) Elevator or crane service if required (3) Free on site for dumpster service (4) Free temporary electrical service if needed (5) Purchase order/change order for overtime or holiday work (6) The above contract is priced as a package. The items priced may not necessarily be purchased individually or in a select group at the above pricing. (7) All Plumbing, Electrical, Carpentry and HVAC trades are by others		
			Merchandise	\$10,173.65
			Freight	\$435.00
			Total	\$10,608.65

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$10,608.65



ULTIMATE RESTAURANT RANGE 60" SERIES

Standard Features

- Commercial gas range 60-3/4" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Four (4) removable, cast iron grate tops (rear holds up to stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)

- (10) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (10) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (5) star/saute' burners in front and (5) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)

- Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R) or Raised Griddle (R only)

- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles
- Manual or thermostatically controlled
- Raised griddle available 24" only, manual control with under broiler

Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

Configure your own custom spec sheet
and model number at
www.BuildMyRange.com.
14" Refer to AutoQuotes for list pricing.



(4601DD Shown)



CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop:- 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Two (2) removable one piece drip trays are provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 5" and 10" flue riser available without shelf. 5" and 10" flue riser not available on 2RR models.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Covered corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

Stainless steel cabinet base. Optional no-charge doors that open from the center.

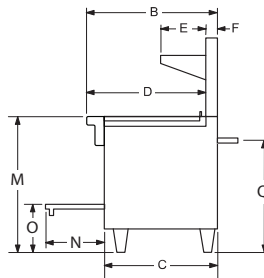
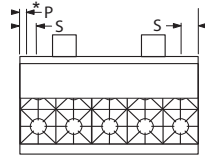
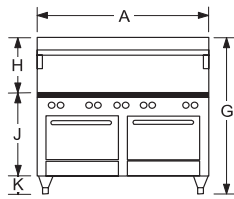
Available Base Combinations

AA, DD, CC, AD, AC, DC

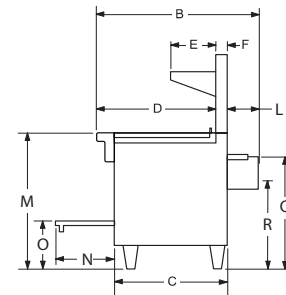


Job
Item#

Dimensions -in (mm)



Ranges WITHOUT Convection Oven



Ranges WITH Convection Oven

MODELS	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L				M	N	O	P*
460_DD	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
460_AA	60.75" (1543)	42.13" (1070)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODELS	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
460_DD	26.00" (660)	26.50" (673)	14.00" (356)	69.00" (1753)	48.00" (1219)	74.00" (1880)	132.3 cu. ft 3.75 cu.m.	1075 lbs. 488 kg.
460_AA	26.00" (660)	24.00" (610)	14.00" (356)					

*Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet and model number at www.BuildMyRange.com. Refer to AutoQuotes for list pricing.

UTILITY INFORMATION

BTUs EACH BURNER	STD NON-CLOG	STAR/SAUTE'	WAVY NON-CLOG	PYROMAX	(A) CNV OVEN PER CAVITY	(D) STD OVEN PER CAVITY	GRIDDLE 24"	GRIDDLE 36"	GRIDDLE 48"	CHARBROILER 24"	CHARBROILER 36"	RAISED GRIDDLE/BROILER	HOT TOP 12"	HOT TOP 24"
NAT	33K	33K	27K	40K	32K	45K	48K	64K	80K	64K	96K	33.5K	24K	48K
LP	24K	24K	24K	31K	30K	40K	48K	64K	80K	64K	96K	33.5K	24K	48K

GAS:

- One 3/4" female connection.
- Required minimum inlet pressure
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRICAL: (for models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.
- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- Recommended - Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
- Two speed motors are not available on Restaurant Range Convection Ovens.
- CE models come standard with full flame failure and battery spark ignition. Only the 33k non-clog burner and manual griddle tops are available with CE approval.

NOTICE: Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- 5" flue riser
- 10" Flue Riser
- 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- Casters-all swivel-front with locks
- Hot Top plate - plate replaces 2 Open burners
- Cabinet base doors (No Charge)
- Various salamander & cheesemelter mounts available. (Please refer to the price list)
- Extra Oven Racks
- Rear step up burners
- Flame Failure available (Contact factory for available model numbers)
- Battery spark ignition for open tops, charbroilers, griddles and hot tops

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

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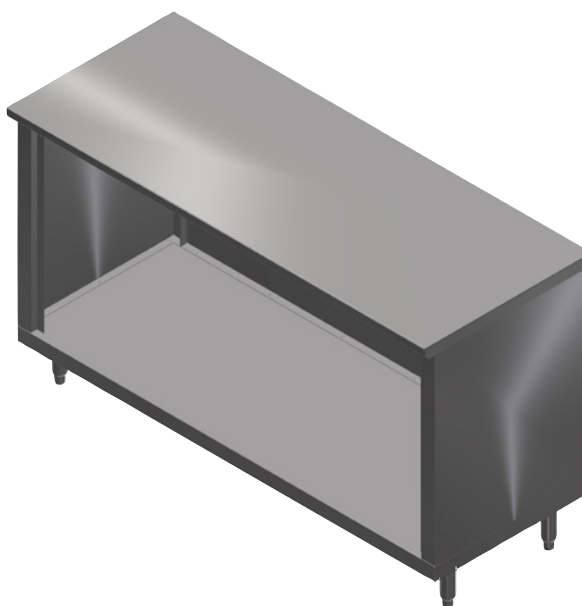
3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"4CO4" MODULAR BASE WORK TABLES - 14GA TOP

OPEN BASE STYLE - FLAT TOP

FEATURES:

- ENCLOSED BASE WORK TABLES - **OPEN BASE STYLE**
- **FLAT TOP** WITH 1-1/2" STALLION EDGE ON FRONT AND 90 DEGREE BEND DOWN SIDE EDGE FOR TABLE LINE-UP
- TOP IS SOUND DEADENED REINFORCED WITH 2"X3" CHANNEL RUNNING ENTIRE LENGTH OF TOP
- STAINLESS STEEL LEG WITH ADJUSTABLE FEET
- FIXED OR ADJUSTABLE INTERMEDIATE SHELF AVAILABLE
- 36" WORKING HEIGHT
- SHIPPED STANDARD WELDED SET-UP



CONSTRUCTION:

- TOP: STAINLESS STEEL CABINET TOPS TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE #4 POLISHED, SATIN FINISH
- REMOVABLE STAINLESS STEEL LEGS

MATERIAL:

- TOP: 14GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- BODY: 18GA TYPE 430 STAINLESS STEEL
- LEGS: STAINLESS STEEL WITH ADJUSTABLE FEET



STALLION EDGE

INTERMEDIATE SHELF IS AVAILABLE IN FIXED OR ADJUSTABLE

- **FIXED MID SHELF ADD: "-1S"**
- **ADJ MID SHELF ADD: "-1AS"**

24" WIDE

MODEL	QTY
4CO4-2436	
4CO4-2448	
4CO4-2460	
4CO4-2472	
4CO4-2484	
4CO4-2496	
4CO4-24108	
4CO4-24120	
4CO4-24132	
4CO4-24144	

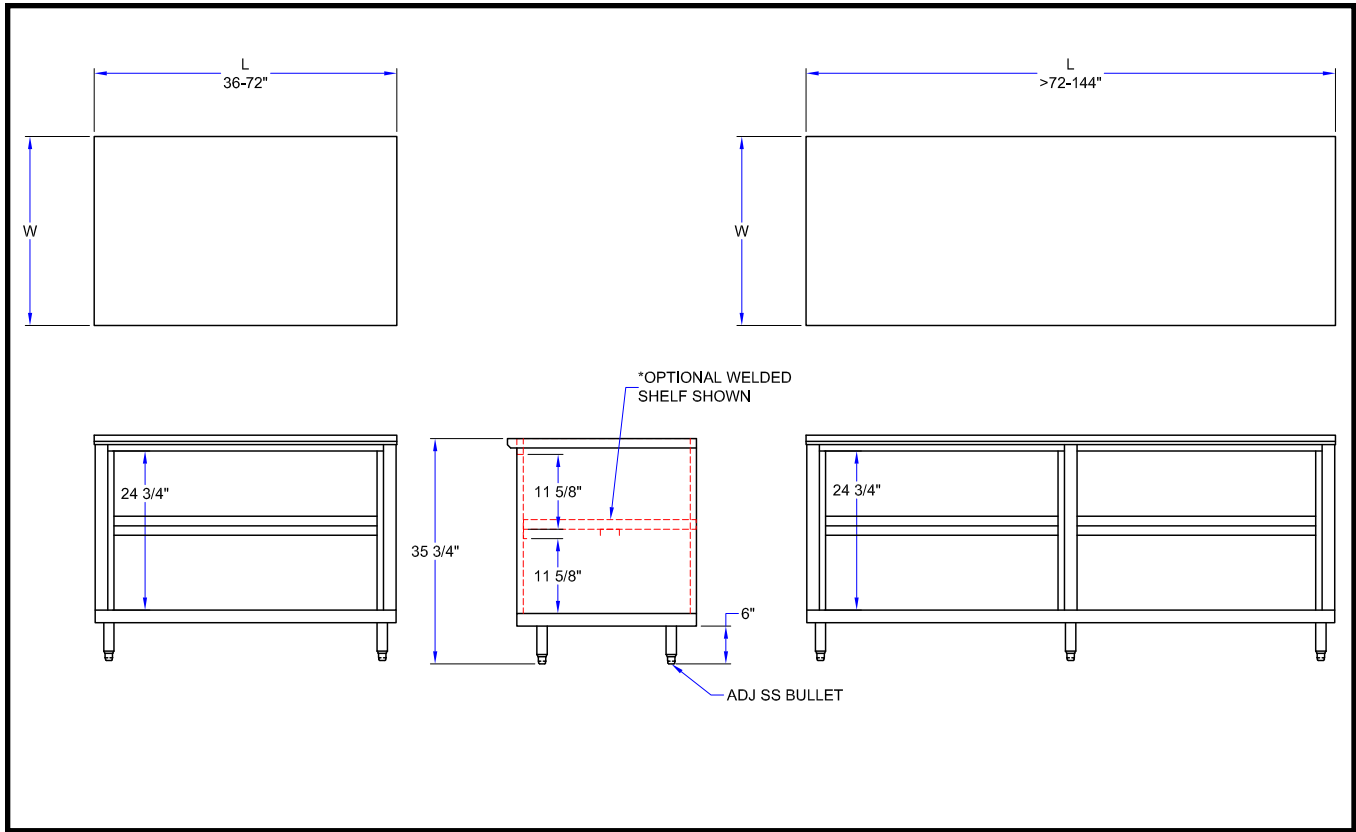
30" WIDE

MODEL	QTY
4CO4-3036	
4CO4-3048	
4CO4-3060	
4CO4-3072	
4CO4-3084	
4CO4-3096	
4CO4-30108	
4CO4-301204	
4CO4-30132	
4CO4-30144	

36" WIDE

MODEL	QTY
4CO4-3636	
4CO4-3648	
4CO4-3660	
4CO4-3672	
4CO4-3684	
4CO4-3696	
4CO4-36108	
4CO4-36120	
4CO4-36132	
4CO4-36144	

DETAILED SPECIFICATIONS



24" WIDE

LENGTH	MODEL	WT. (LBS)
36"	4CO4-2436	200
48"	4CO4-2448	240
60"	4CO4-2460	280
72"	4CO4-2472	325
84"	4CO4-2484	365
96"	4CO4-2496	415
108"	4CO4-24108	455
120"	4CO4-24120	490
132"	4CO4-24132	525
144"	4CO4-24144	560

30" WIDE

LENGTH	MODEL	WT. (LBS)
36"	4CO4-3036	225
48"	4CO4-3048	260
60"	4CO4-3060	300
72"	4CO4-3072	340
84"	4CO4-3084	380
96"	4CO4-3096	425
108"	4CO4-30108	465
120"	4CO4-301204	540
132"	4CO4-30132	570
144"	4CO4-30144	600

36" WIDE

LENGTH	MODEL	WT. (LBS)
36"	4CO4-3636	250
48"	4CO4-3648	290
60"	4CO4-3660	330
72"	4CO4-3672	375
84"	4CO4-3684	415
96"	4CO4-3696	460
108"	4CO4-36108	460
120"	4CO4-36120	540
132"	4CO4-36132	583
144"	4CO4-36144	625

MODEL # STRUCTURE



SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com

www.johnboos.com