

Project:

Atascosa Co Sheriff's Dept- tilt
skillet, rhino carts
Captain Jose Mendoza
Jourdanton , TX 78026

From:

Cook's Correctional
Rodrigo Alvear
27725 Diehl Rd.
Warrenville, IL 60555
630-821-0234

Job Reference Number: 78026-1

Item	Qty	Description	Sell	Sell Total
1	1 ea	TILTING SKILLET BRAISING PAN, GAS Vulcan Model No. VG30 Braising Pan, Gas, 30-gallon capacity, 36" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 90,000 BTU, CSA Flame, CSA Star, UL EPH Classified Dimensions 40.5(h) x 36(w) x 35.5(d)	\$22,845.26	\$22,845.26
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	NOTE: Elevation kits are field installed		
	1 ea	120v/60/1-ph, 9.0 amps, cord & plug, standard		
	1 ea	BP-PPS V Series Braising Pan Standard Security Package, includes security fasteners & tack welds, secured crank handle & pan strainer, controls protected by lockable cover, perforated flue cover (gas) or lid support (electric)	\$3,453.64	<Optional>
	1 ea	Cook's UTILITY VERIFICATION		
		Please Initial one of the following options:		
		Utilities are Correct as Specified: _____		
		Utilities are Correct as Noted Below: _____		

	1 ea	Krowne M7548K Royal Series Moveable Gas Connection Kit, 3/4" I.D., 48" long, stainless steel corrugated tubing & radial wrap with green antimicrobial PVC coating, quick disconnect, (1) full port gas	\$175.50	\$175.50



Item	Qty	Description	Sell	Sell Total
		valve, (2) 90° elbows, restraining cable with mounting hardware, 180,000 BTU/hr minimum flow capacity Weight: 650.6 lbs total		
			ITEM TOTAL:	\$23,020.76
2	1 ea	MEAL TRAY DELIVERY CART Cook's Model No. 630-G-84G The Rhino Cart is a one-piece, Gray, highly durable plastic transport cart made for meal delivery in corrections. The Rhino 630-G-84 is designed to efficiently carry up to 84 Gator or Grizzly meal trays or any 15" x 13-1/2" x 2-5/8" correctional meal tray. All Rhino Carts are ruggedly built for durability and longevity even in the toughest of jails or prisons. The Rhino G-84 has everything you could want in a correctional tray transport cart at an exceptional value. Exterior dimensions are 60"w x 58-1/4"h x 34"Deep, Interior dimensions are 45-1/2" x 37"H x 27-1/2"Deep Efficiently carries 84 Gator or Grizzly Trays, or any 15" x 13-1/2" x 2-5/8" tray,Built in bumper on base protects door frames, walls and cart, Fully insulated body adds rigidity and strength to cart Superior insulation and door seal ensure exceptional temperature retention, Reinforced metal base supports the cabinet and stabilizes the cart, Base provides metal to metal caster mount that won't get stripped, Doors open completely (263°) making loading and unloading easy, Easy to clean smooth interior surface, Raised rail on top prevents item like beverage servers from slipping off cart, Sloped top makes for easy cleaning and allows water to drain, Lockable, stainless steel maxi-latch prevents doors from opening during transport, 8" Colson Performa™ casters with a sealed bearing for long life even in wet conditions, California Residents click here for Proposition 65 warning. Warranty: 1 year warranty on body of Rhino Cart against defects in materials and workmanship. Dimensions 60(w) x 34(d)	\$3,700.00	\$3,700.00
			ITEM TOTAL:	\$3,700.00
			Total	\$26,720.76



Quote Approval

By affixing their signature to this document, the undersigned hereby affirms the accuracy of the provided information. The signee acknowledges that all utilities and dimensions specified are compatible with the operational requirements at the designated facility. Furthermore, it is confirmed that the listed equipment is suitable for passage through doorways, hallways, and vestibules from the receiving area to the kitchen.

In the event of equipment returns attributable to inaccuracies in utilities or measurements, the signee acknowledges the imposition of a manufacturer restocking fee, in addition to the applicable return shipping charges.

Receiving Policy and Guidelines:

Prior to signing for the delivery, it is crucial to thoroughly inspect and count all cartons. Note any shortages, damages, or problems on the delivery receipt. In case of visible damage, refuse damaged boxes by checking for crushed corners, wetness, or punctures. If the delivery includes equipment, inspect all parts before signing.

If a full inspection is not possible, please make a note on the bill of lading that you will inspect at a later time (within 24 hours of receipt).

For refused shipments, the customer is responsible for full freight charges and applicable fees in both directions, unless the refusal is due to shipment damage or a shipping error made by CooksDirect.com.

Most items are eligible for return within a 30-day period from the customer's receipt of the shipment. Depending on the manufacturer, a restocking fee of 15% to 50% may be applicable. Return freight charges may also apply based on the manufacturer's policy. For inquiries regarding specific return policies for a particular manufacturer or product, kindly reach out to our Customer Service team at 1-866-506-3048 or via email at customerservice@cooksdirect.com.

Please review the following criteria for returning an order:

1. Returned items must be unused, undamaged, and returned intact with original materials.
2. Special ordered or custom items cannot be returned.

Returns must be initiated within the first 30 days of receipt. Orders exceeding the 30-day return window are not eligible for returns through Cook's Direct. For product issues, please contact the manufacturer, as most large equipment is covered by a 1-year warranty.

Shipping & Delivery Information:

To ensure your order is processed in a timely manner please provide the following information along with your signature:

Delivery Address

Contact Name:

Phone Number:

Receiving Hours:

Receiving Dock Onsite (Y/N):

(If there is no dock onsite, additional fees for lift gate service may apply)

Forklift Onsite (Y/N):

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$26,720.76



VG SERIES

Modular Gas Tilting Braising Pan



SELL SHEET

Model VG30

Shown with casters and washdown hose



ANSI/NSF Standard #4

SPECIFIER STATEMENT

Modular gas tilting braising pan. 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with covered interior corners and embossed gallon markings. Pan depth is 9.75". Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. 3/4" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:

____"w x 35 1/2"d x 40 1/2"h on 12" legs.

CSA design certified. Classified by UL to NSF Std. #4.

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

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- VG30** 36" wide open base
- VG40** 46" wide open base

STANDARD FEATURES

- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Front hinged polished stainless steel pan body with covered interior corners and embossed gallon markings; stainless steel cooking surface bonded to steel plate; full width 4" return flange with formed pouring lip and removable strainer
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip
- Lid stops in place for vented cooking
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side
- Drop away food receiving pan support mounts under pouring lip
Note: DOV3 only an option for 30-gallon unit
- Manually operated anti-jam pan tilting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- One 30,000 BTU/hr. burner for each 12" pan width; burners shut off when pan is tilted 5°; electronic ignition system for automatic burner lighting
- Solid state temperature controls, adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Requires a 120/60/1 electrical power supply, 9.0 amps
- 3/4" rear gas connection
- One year limited parts and labor warranty
- Combination gas valve with built-in regulator

OPTIONS

- Motor driven pan lift with removable manual crank handle
- Two inch draw-off valve – left front straight with strainer (BPDOV-1) pan support will be removed on VG30
- Two inch draw-off valve – left front 90° left with strainer (BPDOV-2) pan support will be removed on VG30
- Two inch draw-off valve – left side 90° front with strainer (BPDOV-3)
- Standard security package includes:
 - Security screws and tackwelds
 - Includes securing crank handle, pan strainer and non-door type panels
 - Controls protected by lockable cover
 - Perforated flue cover
- Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Set of four casters, (two locking)
- Faucet bracket assembly (adds 3" to width) enclosed
- (12") (18") double jointed single pantry faucet
- (12") (18") double jointed double pantry faucet
- Double pantry washdown hose with 16" add-on faucet with backflow preventer
- Double pantry washdown hose with backflow preventer
- Double pantry pot filler and backflow preventer
- Steaming pan insert rack to hold 12" x 20" pans (Qty. _____)
- 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose
- Catch can with bail handle and drain hose for draw-off valve

Approved by _____ Date _____ Approved by _____ Date _____



VG SERIES

Modular Gas Tilting Braising Pan

SERVICE CONNECTIONS

- GAS INPUT:** ¾" N.P.T., Nat. 7"-10.5" W.C.; Propane, 11"-13" W.C. See capacity schedule.
- ELECTRICAL CONNECTION:** Control circuit ⅞" dia. 120 volt, 1 phase, 15 amps, power cord.

IMPORTANT

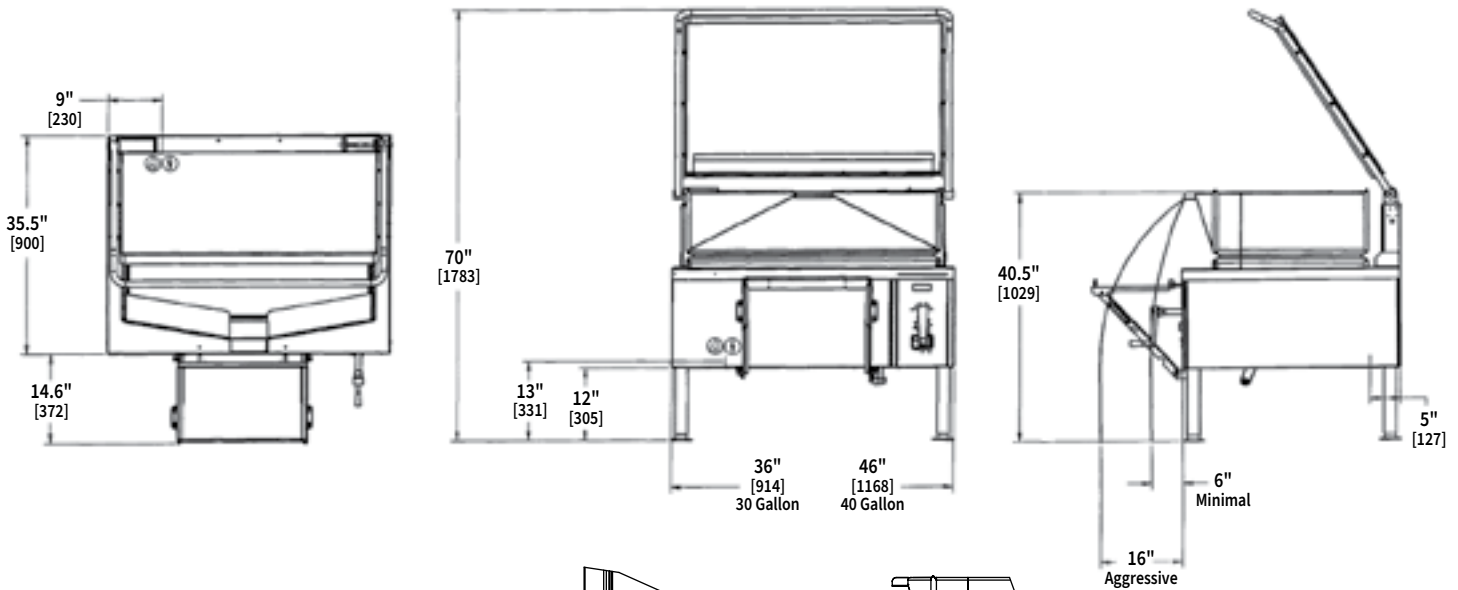
- A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.
- Gas line connecting to appliance must be ¾" or larger. If flexible hose with quick connects are used the hose and quick connects BTU flow rate must be a minimum of 120% of the appliance data plate BTU rate.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.

- These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.
- Clearances:

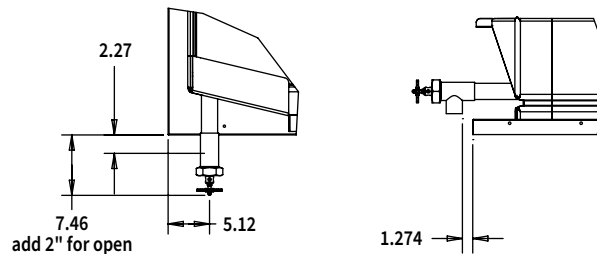
	Combustible	Non-combustible
Rear	6	0
Sides	2	0
- This appliance is manufactured for commercial installation only and is not intended for home use.

Model	Cooking Surface Area	Capacity	4 oz. Portions
VG30	29" x 23"	30 gal./114 liters	960
VG40	39" x 23"	40 gal./152 liters	1280

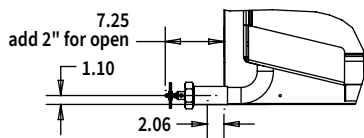
INSTALLATION MANUAL



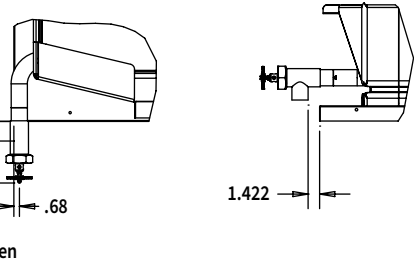
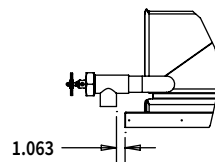
Model	BTU/Hr. Input
VG30	90,000
VG40	120,000



2" Draw-off valve - left front straight (BPDOV-1)



2" Draw-off valve - left front 90° left (BPDOV-2)



2" Draw-off valve - left side 90° front (BPDOV-3)

CAD and/or Revit Files Available

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.



Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

Gas Connector Complete Kit

Gas Connectors


Standard Features

The Krowne Metal Gas Connector is a stainless steel hose designed to be used with stationary and caster-mounted commercial kitchen equipment. Its design is convenient for equipment that is routinely moved for cleaning as features such as the rotational end pieces and the included restraining cable provide both ease and durability when moving large gas-supplied equipment.

The green antimicrobial PVC-coated protective layer allows for easy cleaning while the stainless steel corrugated tubing provides both flexibility and a strong internal structure that will last with enduring strength.

- Ends rotate for simple installation and durability
- Heavy duty stainless steel corrugated tubing flexibility for easy installation
- Heavy duty stainless steel radial wrap prevents hose from stretching
- PVC Protective coating with anti-microbial agent for easy cleaning
- Welded construction for added durability

Includes:

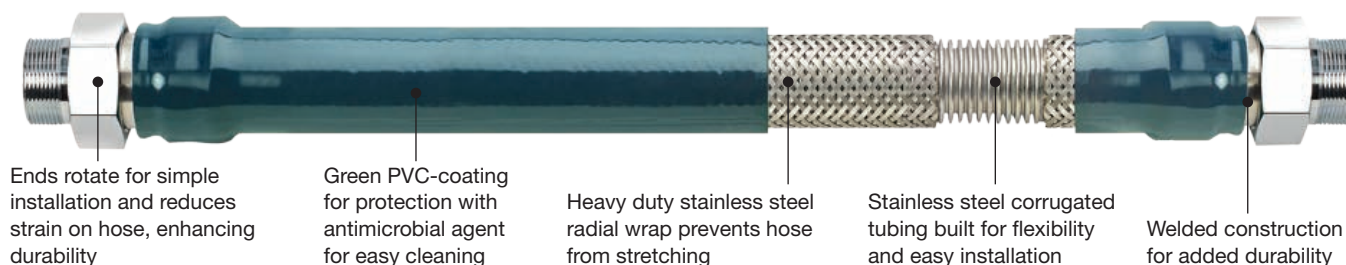
No.	Name	Description
1	Gas Connector	Designed for moveable caster-mounted kitchen equipment.
2	Quick Disconnect	Easily disconnects gas hose to move equipment for maintenance and cleaning.
3	Gas Valve	Required by code to allow manual shutoff within 6 ft. of appliance.
4	Restraining Cable Kit	Prevents hose from being pulled too far. Includes mounting hardware.
5	90° Elbows	Gives versatility during installation (qty 2 included).

Visit krowne.com for complete replacement parts.

Model No.	Interior Size	Length	BTU/hr
M5024K	1/2"	24"	87K
M5036K	1/2"	36"	77K
M5048K	1/2"	48"	68K
M5060K	1/2"	60"	60K
M5072K	1/2"	72"	55K
M7524K	3/4"	24"	232K
M7536K	3/4"	36"	218K
M7548K	3/4"	48"	180K
M7560K	3/4"	60"	158K
M7572K	3/4"	72"	139K
M10024K	1"	24"	414K
M10036K	1"	36"	379K
M10048K	1"	48"	334K
M10060K	1"	60"	294K
M10072K	1"	72"	279K
M12524K	1-1/4"	24"	699K
M12536K	1-1/4"	36"	615K
M12548K	1-1/4"	48"	541K
M12560K	1-1/4"	60"	476K
M12572K	1-1/4"	72"	419K

Product Compliance

- ANSI Z21.41-2014 • CSA 6.9-2014 Quick Disconnect Devices For Use With Gas Fuel Appliances
- ANSI Z21.69-2009 • CSA 6.16-2009 Connectors For Moveable Gas Appliances
- ANSI Z21.69a-2012 • CSA 6.16a-2012 Addenda
- Restraining Kits are required by law for all moveable gas equipment



Ends rotate for simple installation and reduces strain on hose, enhancing durability

Green PVC-coating for protection with antimicrobial agent for easy cleaning

Heavy duty stainless steel radial wrap prevents hose from stretching

Stainless steel corrugated tubing built for flexibility and easy installation

Welded construction for added durability

Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • P: (800) 631-0442 • customerservice@krowne.com • krowne.com

Due to our commitment to continued product improvement, specifications are subject to change without notice.

Rev. 12/2020 • No. Gas Connector Complete Kit

COOK'S THE LEADER IN CORRECTIONAL
KITCHEN EQUIPMENT AND SUPPLIES

TO PLACE AN ORDER
CALL 800.956.5571

RHINO-G-84 THE BEST TRANSPORT SOLUTION FOR GATOR & GRIZZLY TRAYS



New Rhino 630-G-84 with Gator Trays



New Rhino 630-G-84 with Grizzly Trays

**COOK'S
BRAND**

EXTERIOR DIMENSIONS:

60" W x 58-1/4" Tall from the floor to top x 34" Deep

INTERIOR STORAGE DIMENSIONS:

45-1/2"W x 37"H x 27-1/2" Deep

**MADE FOR
CORRECTIONS**

**THE NEW G-84 IS DESIGNED TO EFFICIENTLY CARRY UP TO 84
GATOR OR GRIZZLY TRAYS OR ANY 15" X 13-1/2" X 2-5/8" TRAY**

**TO PLACE AN ORDER OR REQUEST A QUOTE
CALL 800.956.5571**

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COOK'S THE LEADER IN CORRECTIONAL
KITCHEN EQUIPMENT AND SUPPLIES

TO PLACE AN ORDER
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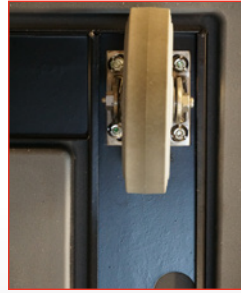
Large Capacity

Cart capacity is 84 Gator or Grizzly trays; (6) stacks of 14 trays.



Built-in Bumper

The new base design features a built-in bumper to protect door frames, walls and carts from damage during transport.



Base Won't Flex

A Reinforced metal base supports the cabinet stabilizing the Rhino, also providing metal to metal caster mounts that won't get stripped.



Secure Transport

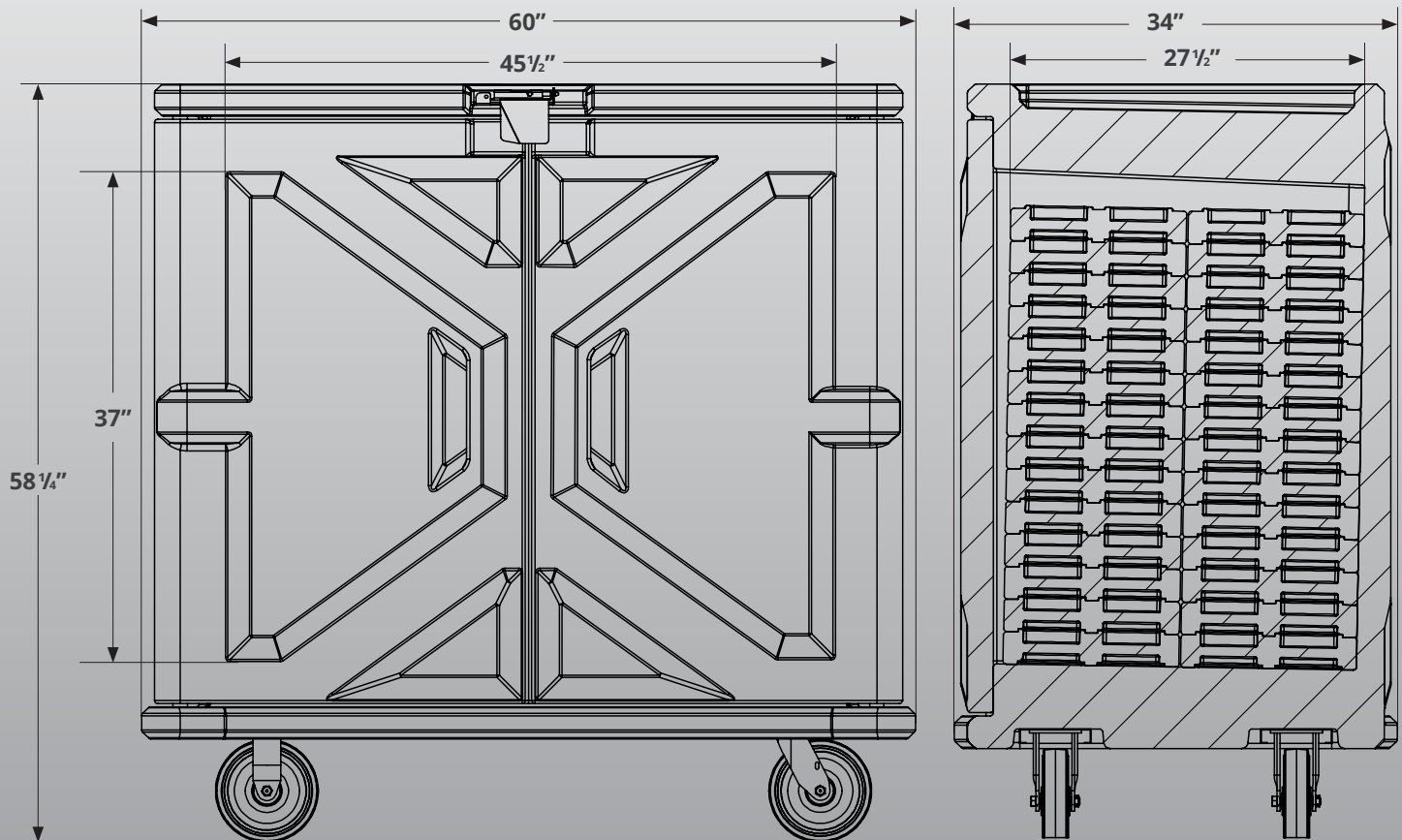
For security, Rhino has a locking latch, but even without a lock the Rhino doors won't open during transport because of the latch design.



Dependable Rolling

Rhino's 8" casters have sealed stainless steel precision bearings and components for long life even in wet conditions or rough terrain.

PRODUCT DIMENSIONS - 630-G-84



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