

Project:

Atascosa Co Juvenile - Steam table
 Timothy Gutierrez
 1511 Zanderson Avenue
 Jourdanton, TX 78026

From:

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

Project Code: 28952

Job Reference Number: 78026-2

Item	Qty	Description	Sell	Sell Total
1	1 ea	HOT FOOD SERVING COUNTER / TABLE Randell Model No. 3614-240 Hot Food Table, electric, 208/240V, 63" L, 30" D, 36" H, individual die-stamped (4) 12" x 20" top openings, sealed well with bottom element (used for wet operation), individual thermostatically controlled, stationary modular, open shelf base, stainless steel top & ends, full length 8" D NSF workboard & stainless steel 7" D plate shelf Dimensions 36(h) x 63(w) x 30(d)	\$5,575.64	\$5,575.64
	1 ea	(1) year parts and labor warranty, standard		
	1 ea	208v/60/1-ph, 3.46 kw, 16.63 amps, NEMA 6-30P, standard (4 x 865 watt elements)		
	1 ea	HFBACKSS63 Back, 63", stainless steel	\$1,560.35	\$1,560.35
	1 ea	1/2" Poly Cutting Board, standard		
	1 ea	6" Legs, standard		
	1 ea	LIFTGATE If liftgate needed, additional fee required	\$100.00	<Optional>
		Free freight		
		Lead Time: 2-3 weeks		
		Weight: 232 lbs total		
			ITEM TOTAL:	\$7,135.99



2	1 ea	HOT FOOD SERVING COUNTER / TABLE FWE / Food Warming Equipment Co., Inc. Model No. HLC-4W6-1-DRN Handy Line Serving Cabinet, mobile, 68-3/4", (4) 12" x 20" x 6-1/2" deep wells, adjustable thermostats, individual controls, open cabinet base, well drain with shut-off valve, stainless steel interior & exterior, 5" casters (2) rigid & (2) swivel with brakes, cULus, NSF Dimensions 35(h) x 68.75(w) x 27.5(d)	\$5,874.37	\$5,874.37
	1 ea	Two year limited parts & one year labor warranty, standard		



Item	Qty	Description	Sell	Sell Total
	1 ea	120v/50/60/1-ph, 16.7 amps, 2000 watts, cord with NEMA 5-20P, standard (US)		
	1 ea	TAMPER PROOF SCREWS	\$242.65	<Optional>
	1 ea	THERMOSTAT RETENTION STRAP	\$138.00	<Optional>
	1 ea	FREIGHT Standard LTL delivery including NO special services and an approximate 2-business day transit time. Please note these rates are only valid for 10 business days from today and are always subject to change depending on the exact address delivered to or any other special services that may be added at time of shipping. These rates are likely to change by actual ship date.	\$480.00	\$480.00
		Lead Time: 8 weeks		
		Weight: 460 lbs total		
			ITEM TOTAL:	\$6,354.37
			Total	\$13,490.36

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: \$13,490.36



HOT FOOD TABLES

ELECTRIC INDIVIDUAL SEALED WELL MODEL 3600

Electric operated, stainless steel open shelving base hot food table with 20 gauge stainless steel top, and individual die-stamped 12" x 20" top openings. Individual thermostatically controlled, electrically heated, sealed food wells designed for wet operation with wells provided with drains and manifold to a common gate valve. Unit prewired to junction box, power cord is supplied. 7" wide plate shelf and full length 8" deep cutting board. Unit on 6" high adjustable legs.

SHORT FORM SPEC: Randell 3600 series hot food tables. Individually controlled, sealed element design includes thermostatically controlled food wells with on/off indicator light, mounted on front of 7" deep stainless steel plate shelf-removable for access to controls and heating elements. Top is one-piece stainless steel with 12"x20" raised perimeter die-formed food wells with sealed elements, standard with drains manifolded to common gate valve. Supplied with 8" wide, 1/2" thick full length cutting board and pre-wired 8' power cord with plug.

MODELS:

3612
3613
3614
3615

STANDARD FEATURES:

- Designed for wet operation
- Die stamped, raised sanitary rim pan openings in stainless steel top
- Stainless steel body construction - no assembly required.
- Thermostatic controls for precise food temperatures - one per well
- Drains manifolded to a common gate valve
- Stainless steel, full length plate shelf - 7" deep
- Stainless steel ends
- Full length, 8" deep cutting board
- Units take food pans directly, wet/dry operation
- Power cord
- 6" high adjustable legs
- Available for 120V, 208V, or 240 volt operation

UNIT TOP: Top to be one piece of die formed 20 gauge stainless steel with 1 5/8" square nosing. Top stamped with individual 12"x 20" die formed raised perimeter openings. Unit top fitted with compliment of 12"x 20"x 6 1/2" deep, electrically heated, sealed food wells, individual thermostatically controlled. Provided with 7" deep, removable 20 gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition cutting board.

FOOD WELLS: 12"x 20" x 6 1/2" deep electrically heated, sealed food wells, individually and thermostatically controlled. Wells are designed for wet operation, provided with drains, and manifolded to a gate valve located on the left side of the unit.

CONTROLS: Unit comes standard with thermostatic controls and on/off indicator light. Controls mounted on front of 7" deep removable stainless steel plate shelf. Connections to heating elements are located outside of heated zone to avoid wiring deterioration. Individual food wells wired to common junction box. 8' power cord is supplied.

UNIT BASE: Bottom shelf to be stainless steel with channel bracing. Body ends to be stainless steel. Legs to be 6" high with adjustable bullet foot. Legs mounted to full length channel frame beneath body assembly.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

Certifications:  

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



3613 shown with optional casters

OPTIONS/ACCESSORIES:

Counter Protectors
Serving Shelves/Plexi Shields
Overshelves
Casters
Roll Covers
Adaptor Plates
Manual Fill Faucet
Stainless Steel Back
Voltage Other than Standard On
3-5 Well Only

ADDITIONAL RESOURCES:

[Request A Quote](#)

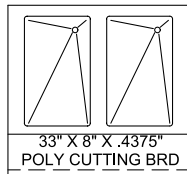
[Sales Tools](#)

[Find A Rep](#)

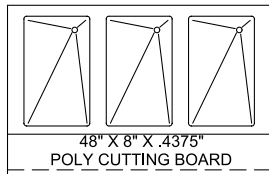
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08/21

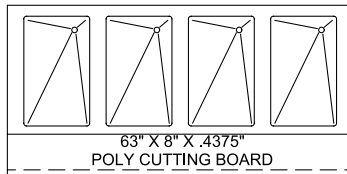
3612



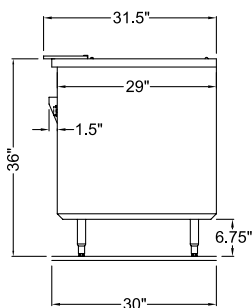
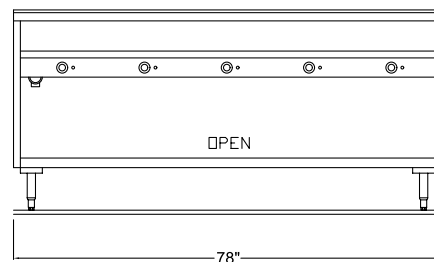
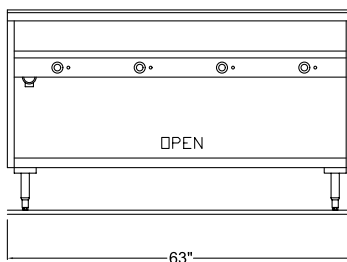
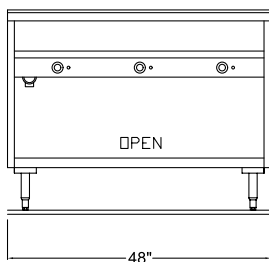
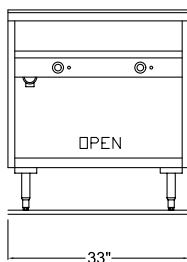
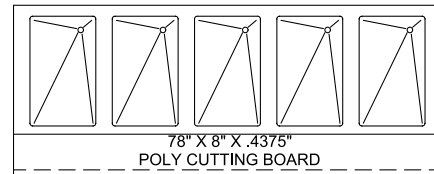
3613



3614



3615



6.75" IS STANDARD SETTING TO ACHIEVE A 36" WORK HEIGHT. LEGS HAVE AN ADJUSTABILITY FROM 6" - 7.25"

Model	L	D	H	No. of wells	No. of elements	Bottom Shelf Material	Sq. Ft.	120V-750Watt			208V-865Watt			240V-1150Watt			Ship Wt.
								KW	Amps	NEMA	KW	Amps	NEMA	KW	Amps	NEMA	
3612	33"	30"	36"	2	2	S.S.	5.5	1.50	12.50	5-20P	1.73	8.32	6-15P	2.30	9.58	6-15P	116
3613	48"	30"	36"	3	3	S.S.	8.1	2.25	18.75	5-30P	2.60	12.48	6-20P	3.45	14.38	6-20P	174
3614	63"	30"	36"	4	4	S.S.	10.7	3.00	25.00	5-50P	3.46	16.63	6-30P	4.60	19.17	6-30P	232
3615	78"	30"	36"	5	5	S.S.	13.3	3.75	31.25	5-50P	4.33	20.79	6-30P	5.75	23.96	6-30P	290



TRAY LINE SERVING WELLS

Wet Serving Wells with Open Base for 12"x 20" Pans, 18"x 13" Trays, & GN 1/1 Containers

TEMP SET RANGE: LOW TO HIGH 

RADIANT "HLC-W-DRN" SERIES

Heavy-duty, mobile servers with wet wells open storage base take food whenever and wherever you need it to go

- 1** Wet wells hold your food with the most uniform, gentle heat possible. Water creates steam to evenly heat pans, maximizing product quality
- 2** These open base units offer maximum flexibility for serving applications, allowing ample room for storage and transport to make your food service complete
- 3** Each heated well connects to built-in common manifold drain system with easy access external shut-off valve
- 4** Individual well controls are up-front, easy to read and set, and are recess protected
- 5** Made for mobile applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 6** Available from double well unit up to a service line of six (6) wells
- 7** Customize with versatile service line optional accessories, such as a sneeze guard and tray slide shelf

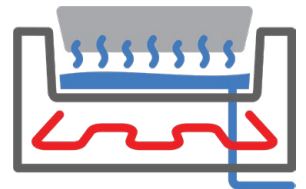
***Two year limited warranty**



(Shown With Optional Accessory Stainless Steel Cutting Board)

WET WELLS

Water acts as a heat buffer to prevent overheating.



Open valve to empty water into floor drain.



Drain Valve



Open Base for Storage



Independently Controlled Wells



Built for Transport

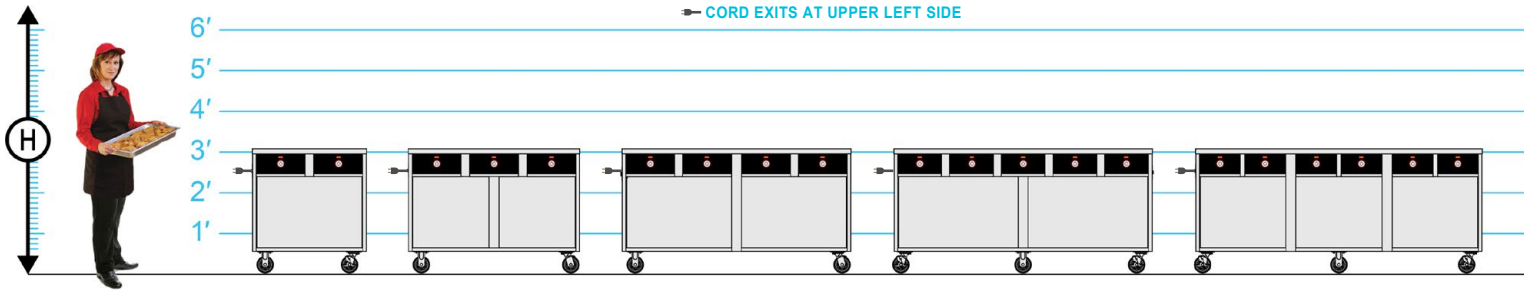


Optional Sneeze Guard & Tray Shelf

((RADIANT HEAT))

SPECIFICATIONS

HANDY LINE SERVING WELLS



MODEL NUMBER	DEPTH OF WELL (MM)	NUMBER OF WELLS	STORAGE CAPACITY Height x Depth x Width (CU.FT.)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)
				HIGH "H"	DEEP "D"	WIDTH "W"		
	6.5" (165)	2	21.25" x 27.25" x 32" (8.35 CU.FT.)	37.25" (946)	27.5" (698)	34.5" (877)	5"	205 (93)
	6.5" (165)	3	21.25" x 27.25" x 49" (12.85 CU.FT.)	37.25" (946)	27.5" (698)	51.5" (1308)	5"	300 (136)
	6.5" (165)	4	21.25" x 27.25" x 66.5" (17.56 CU.FT.)	37.25" (946)	27.5" (698)	68.75" (1746)	5"	460 (209)
	6.5" (165)	5	21.25" x 27.25" x 75" (20.12 CU.FT.)	37.25" (946)	27.5" (698)	77.5" (1969)	5"	560 (254)
	6.5" (165)	6	21.25" x 27.25" x 83.5" (22.37 CU.FT.)	37.25" (946)	27.5" (698)	86" (2184)	5"	650 (295)

ELECTRICAL DATA												
HLC-2W6-1-DRN		HLC-3W6-1-DRN			HLC-4W6-1-DRN			HLC-5W6-1-DRN		HLC-6W6-1-DRN		
▼STANDARD		▼STANDARD			▼STANDARD			▼STANDARD		▼STANDARD		
VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	120	220-240	VOLTS	220-240	VOLTS	220-240
WATTS	1000	1190	WATTS	1500	1785	WATTS	2000	2380	WATTS	2975	WATTS	3570
AMPS	8.3	5	AMPS	12.5	7.4	AMPS	16.7	9.9	AMPS	12.4	AMPS	14.9
HERTZ	60	60	HERTZ	60	60	HERTZ	60	60	HERTZ	60	HERTZ	60
PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	Single	PHASE	Single	PHASE	Single
PLUG USA	5-15P	6-15P	PLUG USA	5-20P*	6-15P	PLUG USA	5-20P*	6-15P	PLUG USA	6-15P*	PLUG USA	6-15P*
PLUG CANADA	5-15P	6-15P	PLUG CANADA	5-20P	6-15P	PLUG CANADA	5-30P	6-15P	PLUG CANADA	6-20P	PLUG CANADA	6-20P

*Dedicated Circuit. ▼ Lowest voltage shown is standard.

CONSTRUCTION. Helic arc welded, single unit construction of stainless steel; 18 gauge polished exterior, 22 gauge stainless steel interior. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates at corners.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. HLC-5W6-1-DRN and HLC-6W6-1-DRN shall have a six caster configuration with two (2) rigid and four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TOP MOUNT SERVING WELLS. Each well shall be one piece stainless steel, deep drawn with coved corners. Each well shall have ridge around top perimeter. Each insulated, individually thermo wrapped well shall have a separate adjustable thermostat and indicating light. Top well depth of 6.5" (165mm) is designed to be used wet. Accommodates up to a 12" x 20" x 6" or a GN 1/1.

DRAIN. Each heated well connects to built-in drain system with easy access external 3/4" solder joint shut-off valve.

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL
208 volt, 60 Hz single phase
220 volt, 60 Hz single phase
CASTERS

Larger casters
All swivel (4 caster base only)

EXTRAS
Security packages
Full extension bumper
Tubular handles
Drop down side shelf
12" drop down tray slide shelf (customer side)
8" drop down stainless steel cutting board (operator side)
8" drop down maple cutting board (operator side)
Poly mounted to stainless steel cutting board
Sneeze guard
Cord winder bracket
Custom cord location

