

# Quote

10/12/2016




**To:**  
Cochise County  
Maria "Lupita" Morales  
1415 Melody Lane, Building C  
Bisbee, AZ 85603  
520-432-8392 (Contact)

**Project:**  
Cochise County AZ

**From:**  
TriMark Strategic Equipment &  
Supply  
Brian Monnat  
1461 S. Belt Line Rd.  
Coppell, TX 75019  
469-240-7272 (Contact)

Job Reference Number: 3214

This Pricing is in accordance with NJPA Contract #103013-SES - Foodservice Equipment and Supplies

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>RANGE, 60", 6 BURNERS, 24" GRIDDLE/BROILER</b>  Wolf Model No. C60SS-6B24GB Challenger XL™ Restaurant Range, 60", gas, (6) 30,000 BTU burners with lift-off burner heads, 24" manual griddle-broiler, 7/8" thick, 4" wide front grease trough, (2) standard oven bases, stainless steel front, sides, back riser & high shelf, fully welded body, 6" adjustable legs, 268,000 BTU, CSA Flame, CSA Star, NSF	\$5,468.75	\$5,468.75
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify if over 2000 ft.)		
	1 ea	CASTERS-RR8 Casters, RR8	\$349.97	\$349.97
	1 ea	1INFLEX-4FT 4' x 1" Quick disconnect hose	\$529.29	\$529.29
			<b>ITEM TOTAL:</b>	<b>\$6,348.01</b>
2	1 ea	<b>HEATED CABINET, MOBILE</b>  Carter-Hoffmann Model No. HL8-1816 hotLOGIX Holding Cabinet-HL8 Series, forced air heating system, dual compartments with individual controls, pan slides, (16) full bun pans, stainless steel construction, 5" casters, cULus, UL EPH	\$4,782.85	\$4,782.85
	1 ea	3 Year parts & labor warranty, standard		
	1 ea	120v/60/1-ph, 2000 watts, 16.7 amps, 6 ft cord with NEMA 5-20P, standard		
	1 ea	Two tempered glass double pane doors (add suffix "-G" to model number)	\$594.10	\$594.10
			<b>ITEM TOTAL:</b>	<b>\$5,376.95</b>
3	1 ea	<b>DISHWASHER, DOOR TYPE</b>  Hobart Model No. LT1-1 Dishwasher, door type, low temp., fill & dump chemical sanitizing, field adjustable straight-thru/corner type, approx 37 racks/hour cap, detergent-sanitizer-rinse agent pump, deliming cycle, stainless steel construction, 120/60/1	\$4,387.68	\$4,387.68
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours		
	1 ea	Extended warranty - 1-Year parts & labor performed during the normal business hours of the local service office within the USA (net)	\$916.48	\$916.48

Item	Qty	Description	Sell	Sell Total
	1 ea	PRESREG-3/40BR 3/4" brass pressure regulator	\$149.16	\$149.16
			<b>ITEM TOTAL:</b>	<b>\$5,453.32</b>

Merchandise	\$17,178.28
Freight	\$281.66
<b>Total</b>	<b>\$17,459.94</b>

This proposal is valid for acceptance within 30 days or as long as current manufacturers price list is in effect.

Beaumont TACLA35912C \* DALLAS TACLA20719C TECL 27294 \* HOUSTON TA CLB29452C

Regulated by the Texas Department of Licensing and Regulation

PO Box 1257 Austin, Texas 78711 800 803-9202 \* 512 463-6599 \* www.tdlr.texas.gov/complaints

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$17,459.94



# WOLF

Item # \_\_\_\_\_ C.S.I. Section 11420

## RESTAURANT RANGES

### CHALLENGER XL GAS RESTAURANT RANGE 6 OPEN BURNERS / 24" GRIDDLE-BROILER 60" WIDE GAS RANGE



**Model C60SS-6B24GBN**  
(shown with optional casters)



- C60SS-6B24GBN** 2 Standard Ovens / Natural Gas
- C60SS-6B24GBP** 2 Standard Ovens / Propane
- C60SC-6B24GBN** 1 Standard Oven / 1 Convection Oven Natural Gas
- C60SC-6B24GBP** 1 Standard Oven / 1 Convection Oven Propane

#### STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- 24" manual griddle-broiler, 30,000 BTU/hr., 4" wide grease trough
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front-to-back
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅞"w x 13⅞"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug), includes three oven racks. Full size sheet pans fit side-to-side in convection oven. Convection oven motor requires field attachment.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handles
- Two oven racks and four rack positions for each oven
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

#### SPECIFICATIONS

60" wide gas restaurant range, Wolf Challenger XL Model No. C60SS-6B24GBN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. 24" manual griddle-broiler, 30,000 BTU/hr., 4" wide grease trough. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. baker's depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26⅞"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 268,000 BTU/hr.

#### Exterior Dimensions:

34¾"d x 60"w x 58"h on 6" adjustable legs

#### ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler
- Hot tops



# WOLF

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



RESTAURANT RANGES

**CHALLENGER XL GAS RESTAURANT RANGE**  
**6 OPEN BURNERS / 24" GRIDDLE-BROILER**  
**60" WIDE GAS RANGE**

**INSTALLATION INSTRUCTIONS**

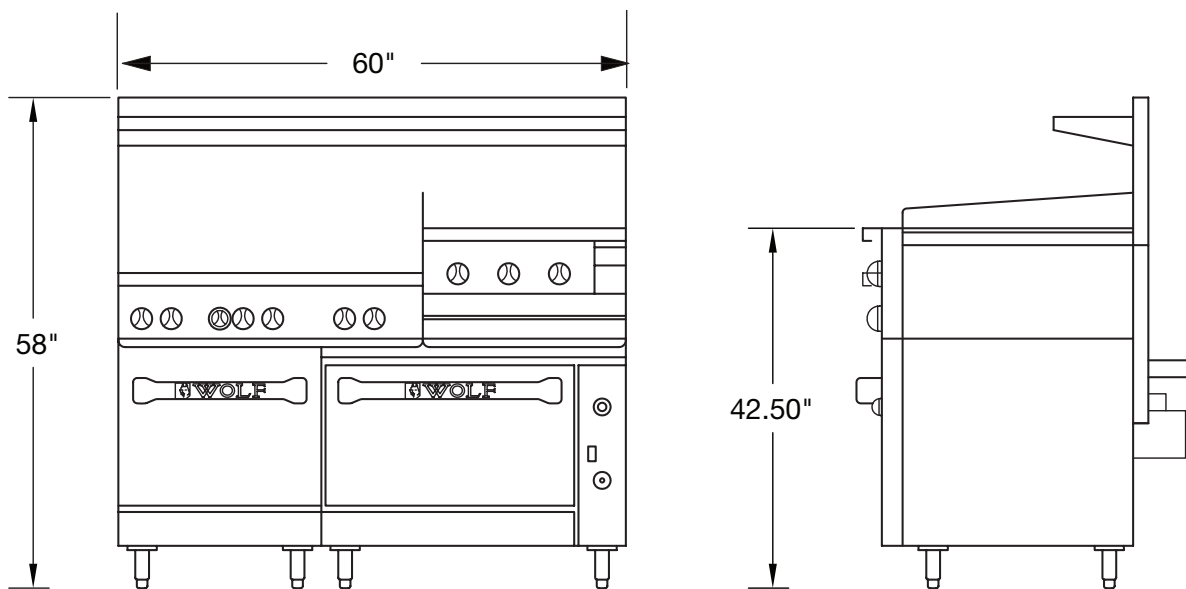
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	<b>Rear</b>	<b>Sides</b>
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.**  
**Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	<b>C60SS-6B24GBN</b>	2 Standard Ovens / 6 Burners / 24" Griddle-Broiler Natural Gas	268,000	1,025 / 465
	<b>C60SS-6B24GBP</b>	2 Standard Ovens / 6 Burners / 24" Griddle-Broiler Propane	268,000	1,025 / 465
	<b>C60SC-6B24GBN</b>	1 Standard Oven / 1 Convection Oven / 6 Burners 24" Griddle-Broiler / Natural Gas	268,000	1,045 / 492
	<b>C60SC-6B24GBP</b>	1 Standard Oven / 1 Convection Oven / 6 Burners 24" Griddle-Broiler / Propane	268,000	1,045 / 492

This appliance is manufactured for commercial use only and is not intended for home use.



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**NOTE:** In line with its policy to continually improve its products, Wolf reserves the right to change materials and specifications without notice.



## HL8 Series

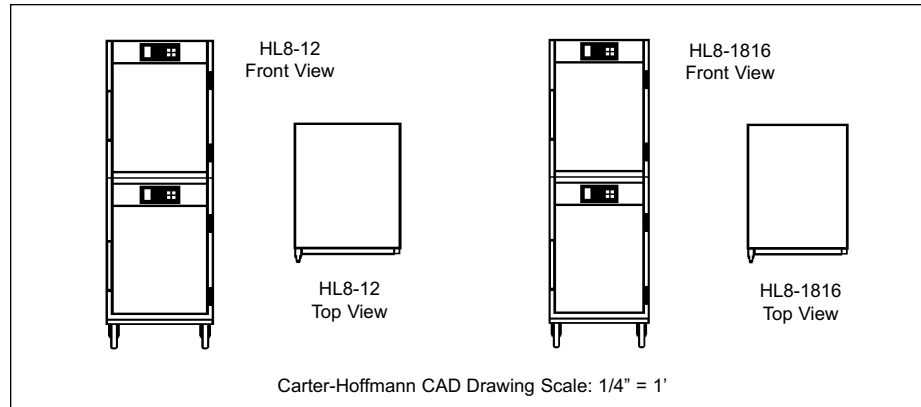
### hotLOGIX HEATED HOLDING CABINETS

(with forced air heating system)  
Two Separate Compartments

CARTER-HOFFMANN

FOOD SERVICE EQUIPMENT  
HEATED HOLDING CABINETS

# SPECIFICATIONS



Model Number	Tray/Pan Capacity		Inside Working Height		Overall Dimensions						Caster Diameter		Shipping Weight	
	18" x 26"	12" x 20"	in	mm	Height		Depth		Width		in	mm	lbs	kgs
					in	mm	in	mm	in	mm				
<input type="checkbox"/> HL8-1816	16	-	22*	559	72 <sup>5</sup> / <sub>8</sub>	1845	30 <sup>3</sup> / <sub>4</sub>	781	23 <sup>1</sup> / <sub>4</sub>	591	5	127	325	148
<input type="checkbox"/> HL8-12	12	24	22*	559	72 <sup>5</sup> / <sub>8</sub>	1845	30 <sup>3</sup> / <sub>4</sub>	781	26 <sup>5</sup> / <sub>8</sub>	676	5	127	325	148

\*Inside working height per compartment.

**CONSTRUCTION...** Completely welded cabinet construction with outer cabinet welded to cabinet liner and bolted to base.

**CABINET MATERIAL...** All stainless steel construction; 20 gauge polished exterior and 24 gauge interior.

**BASE FRAME...** 16 gauge stainless steel with all sides turned down for rigidity.

**CASTERS...** 5" diameter heavy-duty casters with rubber tread. Double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base. Two casters fitted with brakes.

**INSULATION...** High density fiberglass, full 1" thick continuous wrap-around type in top, bottom and sides.

**DOORS...** Double panel stainless steel; 20 gauge polished exterior and 24 gauge interior. Filled with 1" thick high density fiberglass insulation. Field reversible door swing and gasketless design.

**HINGES...** Adjustable edgemount hinges with chrome plate finish.

**LATCHES...** Heavy-duty edgemount latch with magnetic catch on each door.

**TRAY RACK ASSEMBLIES...** Removable 16 gauge stainless steel tray racks.

**HL8-12:** Removable wire universal slides. Slides fully adjustable at 1 3/4" spacing. Standard spacing at 3 1/2" centers.

**HL8-1816:** 18 gauge stainless steel angle slides welded to rack assemblies; fixed spacing at 2 3/4" centers.

**CONTROLS...** Solid state electronic temperature controller with digital temperature display and temperature alarm. On/off switch and power indicating light. Separate controls for each compartment.

**LOW TEMPERATURE ALARM...** Equipped with audible temperature alarms; separate alarm for each compartment.

**HEATING SYSTEM...** Each compartment individually controlled with forced air heating system. Each compartment has one incoloy-sheathed heating element, one fan motor, solid state temperature controller, digital temperature display and on/off switch with power indicating light.

**ELECTRICAL CHARACTERISTICS...** Operates on 120 volts, 60 cycle, single phase, 2000 watts, 16.7 amps. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-20P.

**PERFORMANCE...** Capable of heating to 200° F (94° C). Preheat to 160° F (71° C) in approximately 20 minutes.

#### ACCESSORIES/OPTIONS...

- Pass-through doors
- Clear Lexan doors
- 3" Casters
- 4" Legs in lieu of casters
- Alternate electrical configurations
- GN 1/1 pan racks (HL8-12 only)
- Temp display in °C in lieu of °F

Specifications subject to change through product improvement & innovation.



ANSI/NSF 4

**CARTER-HOFFMANN**  
1551 McCormick Ave., Mundelein, IL 60060  
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981  
[www.carter-hoffmann.com](http://www.carter-hoffmann.com)

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of Carter-Hoffmann LLC

# FEATURES & BENEFITS

1551 McCormick Avenue, Mundelein, Illinois 60060  
Tel. (847)362-5500 • (800)323-9793 • Fax (847)367-8981  
[www.carter-hoffmann.com](http://www.carter-hoffmann.com)



## HIGH PERFORMANCE CONVECTION HEATER...

Heating system located in top of cabinet with blower for quick heat up and recovery and even heat distribution throughout the cabinet.

## STAINLESS STEEL CONSTRUCTION...

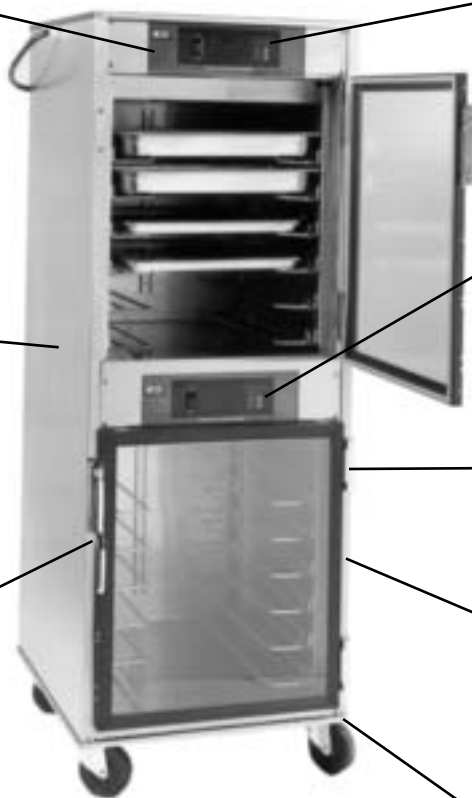
all stainless steel interior and exterior for easy sanitation and long lasting appearance.

## GASKETLESS DOOR DESIGN WITH EASY GRIP HANDLE...

Ergonomically designed for easy opening. Magnetic catch keeps door positively closed for maximum cabinet temperature maintenance. Gasketless design reduces maintenance.

## HL8 Series hotLOGIX HEATED HOLDING CABINETS Two Separate Compartments

*Since 1947, Foodservice Equipment That Delivers!*



**HL8-12**  
(shown with optional clear doors)

## SOLID STATE ELECTRONIC CONTROLLER...

Ensures reliable and consistent cabinet temperature for safe food holding. Digital display for accurate temperature monitoring.

## TEMPERATURE SAFETY ALARM...

Alarm alerts the operator if the cabinet temperature drops below a designated level, promoting food safety.

## HEAVY-DUTY DOOR HINGES...

Long lasting and durable for frequent opening and closing of doors.

## HIGH DENSITY FIBERGLASS INSULATION...

Insulation in cabinet sides, top, bottom, and door for maximum heat retention and efficiency.

## STAINLESS STEEL CASTER BASE...

Mobile, for cabinet versatility.

## REMOVABLE STAINLESS STEEL TRAY RACKS...

Makes routine cleaning simple and quick.



ANSI/NSF 4

# HOBART

701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com

## LT-1 DISHWASHER

### LT-1 LOW-TEMP CHEMICAL DISHWASHER

- All stainless steel construction including tank, chamber, doors, and frames.
- 37 Racks/Hr. - 1.7 Gal./Rack 140°F water usage.
- Field adjustable from straight to corner operation.
- Door cycle switch controls machine operation.
- Filling machine initially – auto fill after first cycle – Fill time field adjustable.
- All doors raise and close together and are guided for ease of operation.
- Solenoid operated positive seating drain valve - open and closed. No water waste.
- Long life detergent - sanitizer - rinse additive pumps supplied mounted in control center.
- High pressure - All stainless steel revolving, interchangeable upper, and lower ball bearing wash/rinse arms.
- ¾ H.P.- 3450 RPM Pump Motor - 45 GPM.
- 120/60/1 Electrical Specification.
- Self-flushing stainless steel pump strainer. Large scrap accumulator.
- Exclusive de-liming cycle.

Specifications, Details and Dimensions on Reverse Side.



Shown with Optional  
Front Panel

# LT-1 DISHWASHER



701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com

**SPECIFICATIONS:** Listed by Underwriters Laboratories Inc and National Sanitation Foundation.

Model LT-1 low temperature (140°F) fill and dump dishwasher is delivered for straight thru operation. Three door lift design can be easily converted to a corner operation at installation. Standard electrical voltage specification is 120/60/1. No racks are shipped with machine.

**\*CAUTION:** Certain materials, including silver, aluminum, and pewter are attacked by sodium hypochlorite (liquid bleach).

**CONSTRUCTION:** Tank, doors, chamber, and sump constructed of 16 ga. stainless steel, heliarc welded. Frame constructed of 12 ga. and 16 ga. stainless steel.

**DOOR LIFT:** All three doors coupled by chrome plated handle and spring counter-balanced. All doors guided for ease of operation and long life.

**PUMP:** Integral with ¾ H.P. motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Pump capacity is 45 gpm.

**CONTROL SYSTEM:** Top mounted control box features an on/off switch, drain/fill switch, cycle light, counter and de-liming switch for cleaning. Control box also contains three peristaltic pumps with individual priming switches to automatically inject correct amount of chemicals in the machine each cycle.

**CYCLE OPERATION:** Closing the doors starts the wash cycle thru door cycle switch. During wash cycle, detergent is injected into machine. After wash cycle, machine empties the wash water into the external scrap accumulator while the flush cycle flushes the wash systems and pump of any remaining detergent. The machine then fills for the rinse/sanitizer portion of the cycle. During the rinse cycle, wetting agent, and sanitizer are pumped into the machine. At the end of the rinse cycle, the cycle is complete. The rinse water is

retained for the next wash cycle. If the cycle is interrupted, the cycle will continue from time of interruption and complete the cycle.

Wash	40 seconds
Drain	10 seconds
Flush	3 seconds
Fill	9 seconds
Rinse	20 seconds

**RACK CAPACITY:**

40 Racks/hr

**WASH AND RINSE:** Revolving stainless steel ball bearing wash/rinse arms above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing connects upper and lower systems.

**FILL:** Incoming water passes through large capacity line strainer and is controlled by solenoid operated fill valve on upstream side of vacuum breaker. Fill activates flushing of the entire system each cycle. The fill time gives the correct amount of water per cycle when the inlet pressure is 15 to 25 psig.

**OVERFLOW:** Automatic overflow built into drain tube and directed to external scrap strainer pan.

**DRAIN:** Solenoid operated drain stopper automatically empties the dishwasher each cycle. Drain stopper is large diameter, high temperature material engineered to provide free flush drain.

**STRAINER SYSTEM:** Equipped with self-flushing, removable, perforated stainless steel, inside pump strainer, and large capacity, easily cleanable, outside, perforated stainless steel strainer pan.

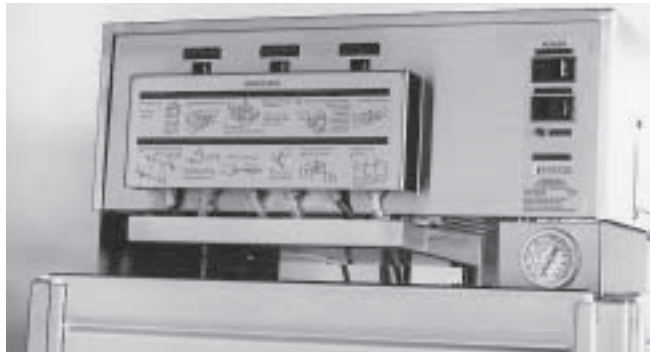
**OPTIONAL EQUIPMENT AT EXTRA COST:** Stainless steel front panel. Removable without the use of tools.

**ACCESSORIES:** Peg and combination racks can be furnished at added cost.

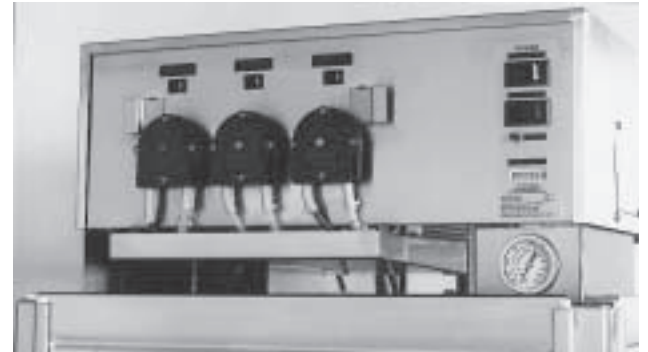
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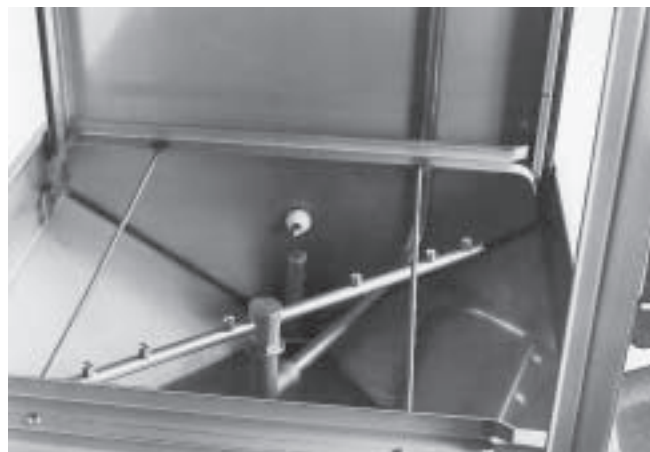
## LT-1 DISHWASHER



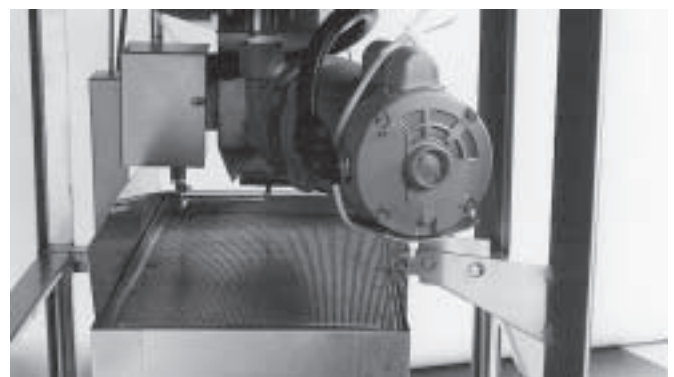
**CONTROL PANEL:** Top-mounted control box features an on/off switch, drain/fill switch, cycle light, visual chemical dispensing counter and de-liming switch for cleaning.



**DISPENSING PUMPS:** Under the easily removable pump are three peristaltic pumps that dispense detergent, sanitizer and rinse aid.



**UPPER AND LOWER WASH/RINSE ARMS:** All stainless steel and interchangeable. Stainless steel tubing connects upper and lower systems. Easily removable without the use of tools for ease of cleaning. Provides thorough distribution of water to all surfaces.



**EXTERNAL STRAINER PAN:** Conveniently located for operator inspection and cleaning. All stainless steel construction.

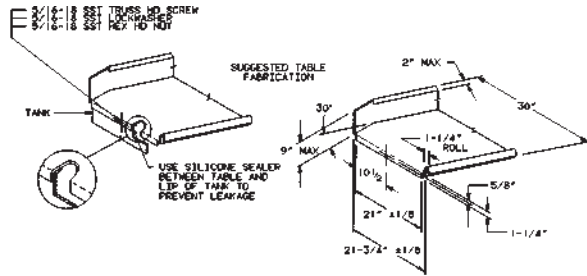


**PUMP STRAINER:** Self-flushing, perforated stainless steel.

# LT-1 DISHWASHER



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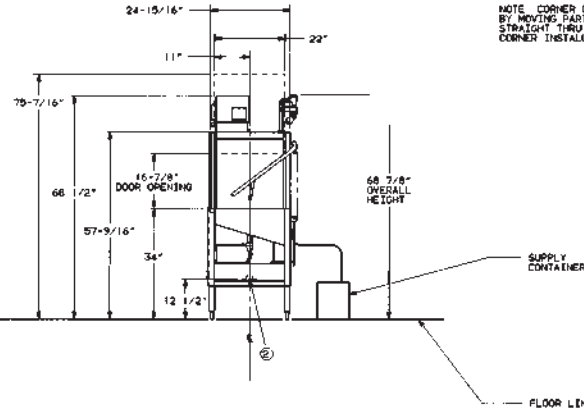
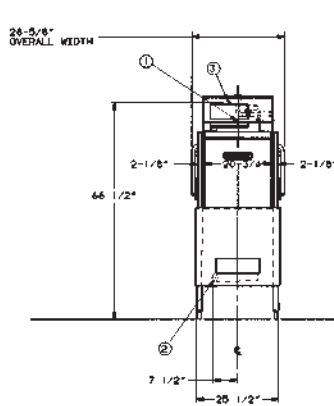
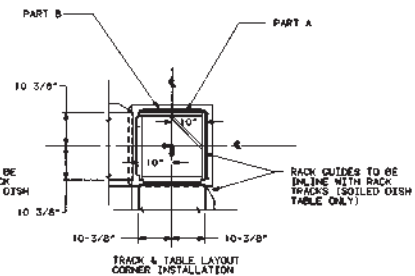
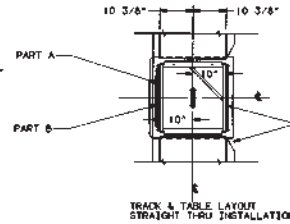
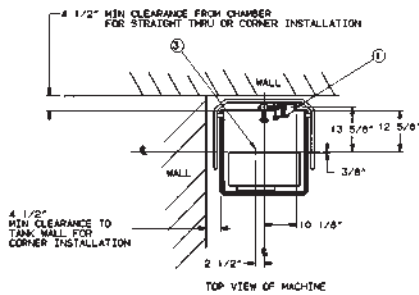


### DETAILS AND CONNECTIONS

#### LT-1 STRAIGHT THROUGH & CORNER

- ① SINGLE FILL & RINSE CONNECTION - 3/4" FEMALE THREAD  
RECOMMENDED WATER TEMP. 140°F (120°F MIN)  
REQUIRED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 10-25 PSIG. IF PRESSURE IS HIGHER THAN 25 PSIG, A PRESSURE REGULATING VALVE MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER. RECOMMENDED WATER HARDNESS TO BE 2-6 GRAINS FOR BEST RESULTS.
- ② DRAIN PIPE CONNECTION - 2" MALE THREAD
- ③ ELECTRICAL CONNECTION - KNOCKOUT FOR 1/2" CONDUIT  
SUPPLY VOLTAGE - 120/60/1  
RATED AMPS - 14.0  
MINIMUM SUPPLY CIRCUIT CONDUCTOR CAPACITY - 20  
MAXIMUM TIME DELAY FUSE - 20

SIZE OF RACKS - 19-3/4" X 19-3/4"  
3/4 H.P. MOTOR  
ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 1" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT  
NOTE WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN WATER SUPPLY LINE AT SERVICE CONNECTION



#### WARNING

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES IN FORCE

#### WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

NET WEIGHT OF MACHINE = 239 LBS.  
DOMESTIC SHIPPING WEIGHT = 304 LBS

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



701 RIDGE AVENUE  
TROY, OHIO 45374-0001

LITHO IN U.S.A. (H-01)



FORM F-8314 (REV. 8/03)