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**WILLIAMSON COUNTY  
SERVICES AND GOODS CONTRACT  
WITH  
COOKS DIRECT INC.  
(Job Reference Number: ██████████)**

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**Important Notice: County Purchase Orders and Contracts constitute expenditures of public funds, and all vendors are hereby placed on notice that any quotes, invoices or any other forms that seek to unilaterally impose contractual or quasicontractual terms are subject to the extent authorized by Texas law, including but not limited to the Texas Constitution, the Texas Government Code, the Texas Local Government Code, the Texas Transportation Code, the Texas Health & Safety Code, and Opinions of the Texas Attorney General relevant to local governmental entities.**

**THIS SERVICES AND GOODS CONTRACT** (hereinafter “Contract”) is made and entered into by and between **Williamson County, Texas** (“County”), a political subdivision of the State of Texas, acting herein by and through its governing body, and **Cooks Direct Inc.** (hereinafter “Service Provider”), both of which are referred to herein as the parties. The County agrees to engage Service Provider as an independent contractor, to provide certain services described herein pursuant to the following terms, conditions, and restrictions:

**I.**

**Services:** Service Provider shall provide services *as an independent contractor* pursuant to terms and policies of the Williamson County Commissioners Court. Service Provider expressly acknowledges that he, she, or it is not an employee of the County. The service includes the work described in the **Job Reference Number: ██████████** being marked as **Exhibit “A,”** which is incorporated herein.

Should the County choose to add services in addition to those described in **Exhibit “A”** such additional services shall be described in a separate written amendment to this Contract wherein the additional services shall be described, and the parties shall set forth the amount of compensation to be paid by the County for the additional services. Service Provider shall not begin any additional services and the County shall not be obligated to pay for any additional services unless a written amendment to this Contract has been signed by both parties.

Service Provider represents that Service Provider (including Service Provider’s agents, employees, volunteers, and subcontractors, as applicable) possess all certifications, licenses, inspections, and permits required by law to carry out the services and work described in **Exhibit “A”** The Service Provider shall, upon written (including electronic) request, provide proof of valid licensure.

## II.

**Goods:** Service Provider shall supply the County the goods described in Exhibit “A” provided to the extent it meets or exceeds the County’s solicitation, if applicable.

Should the County choose to purchase goods in addition to those described in Exhibit “A”, such additional goods shall be described in a separate written amendment wherein the additional goods shall be described, and the parties shall set forth the amount of compensation to be paid by the County for the additional goods. Service Provider shall not provide any additional goods, and the County shall not be obligated to pay for any additional goods unless a written amendment has been signed by both parties.

## III.

**Effective Date and Term:** This Contract shall be in full force and effect as of the date of the last party’s execution below and shall continue until the Project Completion Date or when terminated pursuant to this Contract, whichever event occurs first. The Project Completion Date is defined as the date by which all services and obligations outlined in Exhibit “A” shall be fully performed and delivered to the satisfaction of the County. The parties acknowledge and agree that the Project Completion Date is initially set to be on or before September 20, 2026, however this date may be amended at the sole discretion of the County. Upon successful completion of the services as described in Exhibit “A”, this contract shall automatically terminate without further obligation from either party, except as otherwise expressly provided herein.

## IV.

**Consideration and Compensation:** Service Provider will be compensated based on a fixed sum as set out in Exhibit “A” and in accordance with COOP Sourcewell Contract #063022-COK. The not-to-exceed amount for the life of this contract shall be Fifty-Two Thousand, Nine Hundred Ninety-Two Dollars and Thirty-Four Cents (\$52,992.34).

Payment for goods and services shall be governed by Chapter 2251 of the Texas Government Code. An invoice shall be deemed overdue the 31st day after the later of (1) the date the County receives the goods under the contract; (2) the date the performance of the service under the contract is completed; or (3) the date the Williamson County Auditor receives an invoice for the goods or services. Interest charges for any overdue payments shall be paid by the County in accordance with Texas Government Code Section 2251.025. More specifically, the rate of interest that shall accrue on a late payment is the rate in effect on September 1 of the County’s fiscal year in which the payment becomes due. The said rate in effect on September 1 shall be equal to the sum of one percent (1%); and (2) the prime rate published in the Wall Street Journal on the first day of July of the preceding fiscal year that does not fall on a Saturday or Sunday.

The County is a political subdivision under the laws of the State of Texas and claims exemption from sales and use taxes under Tex. Tax Code Ann. §151.309, as amended. The County agrees to provide exemption certificates to Service Provider upon request. Likewise, the County is neither liable for any taxes, charges, or fees assessed against Service Provider for the supplies or products provided or any Services rendered.

V.

**Insurance:** Service Provider shall provide and maintain, until the services covered in this Contract is completed and accepted by the County, the minimum insurance coverage in the minimum amounts as described below. Coverage shall be written on an occurrence basis by companies authorized and admitted to do business in the State of Texas and rated A- or better by A.M. Best Company or otherwise acceptable to the County and name the County as an additional insured.

<b>Type of Coverage</b>	<b>Limits of Liability</b>
a. Worker's Compensation	Statutory
b. Employer's Liability	
Bodily Injury by Accident	\$500,000 Ea. Accident
Bodily Injury by Disease	\$500,000 Ea. Employee
Bodily Injury by Disease	\$500,000 Policy Limit
c. Comprehensive general liability including completed operations and contractual liability insurance for bodily injury, death, or property damages in the following amounts:	

COVERAGE	PER PERSON	PER OCCURRENCE
Comprehensive General Liability <i>(including premises, completed operations and contractual)</i>	\$1,000,000	\$1,000,000
Aggregate policy limits:		\$2,000,000

d. Comprehensive automobile and auto liability insurance (covering owned, hired, leased and non-owned vehicles):

COVERAGE	PER PERSON	PER OCCURRENCE
Bodily injury (including death)	\$1,000,000	\$1,000,000
Property damage	\$1,000,000	\$1,000,000
Aggregate policy limits	No aggregate limit	

Service Provider, as an independent contractor, meets the qualifications of an “Independent Contractor” under Texas Worker’s Compensation Act, Texas Labor Code, Section 406.141, and must provide its employees, agents, and sub-subcontractors worker’s compensation coverage. Contactor shall not be entitled to worker’s compensation coverage or any other type of insurance coverage held by the County.

Upon execution of this Contract, Service Provider shall provide the County with insurance certificates evidencing compliance with the insurance requirements of this Contract.

## VI.

**No Agency Relationship & Indemnification:** It is understood and agreed that Service Provider shall not in any sense be considered a partner or joint venturer with The County, nor shall Service Provider in any manner hold itself out as an agent or official representative of The County. Service Provider shall be considered an independent contractor for the purpose of this agreement and shall in no manner incur any expense or liability on behalf of The County other than what may be expressly allowed under this agreement. The County will not be liable for any loss, cost, expense or damage, whether indirect, incidental, punitive, exemplary, consequential of any kind whatsoever for any acts by Service Provider or failure to act relating to the construction services being provided. Service Provider agrees to indemnify, hold harmless, and defend The County against any claim, demand, loss, injury, damages, actions, or liability of any kind against The County resulting from any services Service Provider performs on behalf of the County.

TO THE FULLEST EXTENT PERMITTED BY APPLICABLE LAW, SERVICE PROVIDER AND ITS AGENTS, PARTNERS, EMPLOYEES, AND CONSULTANTS (COLLECTIVELY "INDEMNITORS") SHALL AND DO AGREE TO INDEMNIFY, PROTECT, DEFEND WITH COUNSEL APPROVED BY COUNTY, AND HOLD HARMLESS THE COUNTY, REPRESENTATIVES OF THE COUNTY AND THE COMMISSIONERS COURT OF WILLIAMSON COUNTY, ITS VARIOUS DEPARTMENTS, AND THEIR RESPECTIVE OFFICERS, DIRECTORS, EMPLOYEES AND AGENTS (COLLECTIVELY "INDEMNITEES") FROM AND AGAINST ALL THIRD PARTY CLAIMS IN RELATION TO SERVICE PROVIDER'S PERFORMANCE OF THE WORK DESCRIBED HEREIN. DAMAGES, LOSSES, LIENS, CAUSES OF ACTION, SUITS, JUDGEMENT, AND EXPENSES, INCLUDING REASONABLE ATTORNEY FEES, OF ANY NATURE, KIND OR DESCRIPTION (COLLECTIVELY "LIABILITIES") OF ANY PERSON OR ENTITY WHOMSOEVER, ARISING OUT OF, CAUSED BY, OR RESULTING FROM THE PERFORMANCE OF THE SERVICES OR ANY PART THEREOF WHICH ARE CAUSED IN WHOLE OR IN PART BY ANY NEGLIGENT ACT OR OMISSION OF SERVICE PROVIDER, ANYONE DIRECTLY EMPLOYED BY IT OR ANYONE WHOSE ACTS IT MAY BE LIABLE, EVEN IF IT IS CAUSE IN PART BY THE NEGLIGENCE OR OMISSION OF ANY INDEMNITEE, SO LONG AS IT IS NOT CAUSED BY THE SOLE NEGLIGENCE OR WILLFUL MISCONDUCT OF ANY INDEMNITEE. IN THE EVENT MORE THAN ONE OF THE INDEMNITORS ARE CONNECTED WITH AN ACCIDENT OR OCCURRENCE COVERED BY THIS INDEMNIFICATION, THEN EACH OF SUCH INDEMNITORS SHALL BE JOINTLY AND SEVERALLY RESPONSIBLE TO THE INDEMNITEES FOR INDEMNIFICATION AND THE ULTIMATE RESPONSIBILITY AMONG SUCH INDEMNITORS FOR THE LOSS AND EXPENSE OF ANY SUCH INDEMNIFICATION SHALL BE SETTLED BY SEPARATE PROCEEDINGS AND WITHOUT JEAPORDY TO ANY INDEMNITEE. THE PROVISIONS OF THIS ARTICLE SHALL NOT BE CONSTRUED TO ELIMINATE OR REDUCE ANY OTHER INDEMNIFICATIONS OR RIGHT WHICH COUNTY OR ANY OTHER INDEMNITEES HAS BY LAW. THE INDEMNITIES CONTAINED HEREIN SHALL SURVIVE THE TERMINATION OF THIS AGREEMENT FOR ANY REASON WHATSOEVER.

## VIII.

**No Waiver of Sovereign Immunity or Powers:** Nothing in this Contract will be deemed to constitute a waiver of sovereign immunity or powers of the County, the Williamson County Commissioners Court, or the Williamson County Judge.

Additionally, the parties agree that under the Constitution and laws of the State of Texas, the County cannot enter into an agreement whereby the County agrees to indemnify or hold harmless another party; therefore, all references of any kind to County defending, indemnifying, holding, or saving harmless Service Provider for any reason are hereby deleted.

## IX.

**Compliance With All Laws:** Service Provider agrees and will comply with all local, state, or federal requirements with respect to the services rendered. Any alterations, additions, or deletions to the terms of the Contract that are required by changes in federal, state, or local law or regulations are automatically incorporated into the Contract without written amendment hereto and shall become effective on the date designed by such law or by regulation.

## X.

**Termination:** This Contract may be terminated at any time at the option of either party, without future or prospective liability for performance, upon giving thirty (30) days written notice thereof.

## XI.

**Venue and Applicable Law:** Venue of this Contract shall be Williamson County, Texas, and the laws of the State of Texas shall govern all terms and conditions.

## XII.

**Severability:** In case any one or more of the provisions contained in this Contract shall for any reason be held to be invalid, illegal, or unenforceable in any respect, such invalidity, illegality, or unenforceability shall not affect any other provision in this Contract and this Contract shall be construed as if such invalid, illegal, or unenforceable provision had never been contained in it.

## XIII.

**Right to Audit:** Service Provider agrees that the County or its duly authorized representatives shall, until the expiration of three (3) years after final payment under this Contract, have access to and the right to examine and photocopy any and all books, documents, papers and records of Service Provider which are directly pertinent to the services to be performed under this Contract for the purposes of making audits, examinations, excerpts, and transcriptions. Service Provider agrees that the County shall have access during normal working hours to all necessary Service Provider facilities and shall be provided adequate and appropriate workspace in order to conduct audits in compliance with the provisions of this section. The County shall give Service Provider reasonable advance notice of intended audits.

## XIV.

**Good Faith Clause:** Service Provider agrees to act in good faith in the performance of this Contract.

**XV.**

**No Assignment:** Service Provider may not assign this Contract.

**XVI.**

**Confidentiality:** Service Provider expressly agrees that he or she will not use any incidental confidential information that may be obtained while working in a governmental setting for his or her own benefit, and agrees that he or she will not enter any unauthorized areas or access confidential information and he or she will not disclose any information to unauthorized third parties, and will take care to guard the security of the information at all times.

**XVII.**

**Foreign Terrorist Organizations:** Service Provider represents and warrants that it is not engaged in business with Iran, Sudan, or a foreign terrorist organization, as prohibited by Section 2252.152 of the Texas Government Code.

**XVIII.**

**Public Information:** Service Provider understands that County will comply with the Texas Public Information Act as interpreted by judicial ruling and opinions of the Attorney General of the State of Texas. Information, documentation, and other material in connection with this Purchase Order or any resulting contract may be subject to public disclosure pursuant to the Texas Public Information Act.

**XIX.**

**Damage to County Property:** Service Provider shall be liable for all damage to county-owned, leased, or occupied property and equipment caused by Service Provider and its employees, agents, subcontractors, and suppliers, including any delivery, or transporting company, in connection with any performance pursuant to this Contract. Service Provider shall notify County in writing of any such damage within one (1) calendar day.

**XX.**

**Media Releases:** Service Provider shall not use County's name, logo, or other likeness in any press release, marketing materials, or other announcement without the County's prior written approval.

**XXI.**

**Authorized Expenses:** In the event County authorizes, in advance and in writing, reimbursement of non-labor expenses related to the services subject of this Contract, County will pay such actual non-labor expenses in strict accordance with the Williamson County Vendor Reimbursement Policy (as amended), which is incorporated into and made a part of this Contract by reference. The Williamson County Vendor Reimbursement Policy can be found at:

[WilliamsonCountyVendorReimbursementPolicyMarch2023.pdf \(wilco.org\)](#). Invoices requesting reimbursement for authorized non-labor expenses must be accompanied by copies of the provider's invoice and clearly set forth the actual cost of the expenses, without markup.

**XXII.**

**Warranty:** Service Provider warrants to The County that materials, workmanship and equipment furnished under this agreement will, to the best of their knowledge, be of good quality and new unless otherwise required or permitted by the County, that the work will, to the best of their knowledge, be free from defects not inherent in the quality required or permitted by law or otherwise, and that to the best of their knowledge, the work will conform to the requirements of the Agreement documents. Work not conforming to these requirements, including substitutions not properly approved and authorized, may be considered defective.

**XXIII.**

**Entire Contract & Incorporated Documents; Conflicting Terms:** This Contract constitutes the entire Contract between the parties and may not be modified or amended other than by a written instrument executed by both parties. Documents expressly incorporated into this Contract include the following:

- A. As described in **Job Reference Number:** [REDACTED] marked as **Exhibit "A"**;
- B. The cooperative purchasing contract Sourcewell Contract #063022-COK, incorporated by reference;
- C. Insurance certificates evidencing coverages required herein above and
- D. Any Amendments agreed to by both parties.

The County reserves the right and sole discretion to determine the controlling provisions where there is any conflict between the terms of this Contract and the terms of any other purchase order(s), contract(s) or any document attached hereto as exhibits relating to the services and goods subject of this Contract.

**XXIV.**

**County Judge or Presiding Officer Authorized to Sign Contract:** The presiding officer of the County's governing body who is authorized to execute this instrument by order duly recorded may execute this Contract on behalf of the County.

[SIGNATURE PAGE TO FOLLOW]

WITNESS that this Contract shall be effective as of the date of the last party's execution below.

**WILLIAMSON COUNTY:**

**COOKS DIRECT INC.:**

\_\_\_\_\_  
Authorized Signature

**Grant Hall** Digitally signed by Grant Hall  
Date: 2025.11.24 14:00:20  
-06'00'  
\_\_\_\_\_  
Authorized Signature

\_\_\_\_\_  
County Judge/Presiding Officer

Grant Hall  
\_\_\_\_\_  
Printed Name

Date: \_\_\_\_\_, \_\_\_\_\_ 20\_\_\_\_

Date: 11, 24 2025

**Approved as to Legal Form**  
**JACQUELINE LENTZ**  
**General Counsel, Commissioners Court**  
Date: Nov 25 2025 Time: 9:52 am

**Reviewed by Contract Audit**  
**Garrett Murray**  
**Contract Auditor**  
**Willamson County Auditor's Office**  
Date: Nov 25 2025 Time: 9:04 am

**Exhibit "A"**

**Job Reference Number:** [REDACTED]

**Project:**  
Williamson Co Jail- Oven/Skillet  
306 W 4th St  
[REDACTED]  
Georgetown , TX 78262

**From:**  
Cook's Direct  
Grant Hall  
2250 75th St, Suite 200  
Woodridge, IL 60517  
800-956-5571  
630-948-5771 (Contact)

Project Code: [REDACTED]

Job Reference Number: [REDACTED]

Sourcewell Contract #063022-COK

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>TILTING SKILLET BRAISING PAN, GAS</b> Vulcan Model No. VG40 Braising Pan, Gas, 40-gallon capacity, 46" 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, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified Dimensions 40.5(h) x 46(w) x 35.5(d)	\$25,585.67	\$25,585.67
	1 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	1 ea	NOTE: Specification subject to change without notice. Visit <a href="http://www.vulcanequipment.com">www.vulcanequipment.com</a> for spec sheets & additional information		
	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	BPDOV-1 2" draw-off valve, left front straight with strainer (pan support not available on 30-gallon)	\$1,350.09	\$1,350.09
	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)	\$3,930.56	\$3,930.56
	1 kt	T&S Brass HG-4D-48K Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5', 180,000 BTU / hr minium flow capacity	\$125.00	\$125.00
	1 ea	T&S Brass B-0300-VR Double Pantry Faucet, deck mount, single	\$219.00	\$219.00



Item	Qty	Description	Sell	Sell Total
		hole base, 5-3/4" swivel/rigid gooseneck faucet (lock washer included), 2.2 gpm vandal resistant aerator, quarter-turn Eterna cartridges with spring checks, vandal resistant lever handles with color coded indexes, 18" flexible stainless steel supply hoses with 1/2" NPSM male inlets, low lead content, ADA Compliant Weight: 803.1 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$31,210.32</b>
2	1 ea	<b>CONVECTION OVEN, GAS</b> Vulcan Model No. VC44GD Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR® Dimensions 70(h) x 40(w) x 42.25(d)	\$14,669.40	\$14,669.40
	1 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	1 ea	NOTE: Specification subject to change without notice. Visit <a href="http://www.vulcanequipment.com">www.vulcanequipment.com</a> for spec sheets & additional information		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	(2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard		
	1 ea	Gas manifold piping included with stacking kit to provide single point gas connection		
	2 ea	Simultaneous doors, both ovens		
	1 st	Casters, set of (4) in lieu of standard legs		
	2 ea	Prison Security Packages: exterior Security screws, perforated stainless steel hinged control covers with locking for pad locks, oven door locks for pad lock (locks not included), top, bottom & rear screen enclosures		
	1 kt	T&S Brass HG-4D-48K Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5', 180,000 BTU / hr minium flow capacity Weight: 934.4 lbs total	\$125.00	\$125.00
			<b>ITEM TOTAL:</b>	<b>\$14,794.40</b>
3	1 ea	<b>INSTALLATION</b> Custom Model No. INSTALLATION Statement of Work: Hobart: Remove Ovens. Receive equipment, store, deliver, uncrate, set in place, level, and connect to existing utilities.	\$5,475.15	\$5,475.15

Item	Qty	Description	Sell	Sell Total
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## Included:

- 
- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting.
- 
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- 
- Receipt of equipment at local installer's office or warehouse
- 
- Check for and report any freight damage concealed or otherwise.
- 
- Schedule delivery to customer's facility
- 
- Disassembly, removal, and disposal of existing equipment to include disconnecting all utilities (water, drains, gas, electrical, duct work, etc)
- 
- Uncrating/un-skidding machine and set in place (moving of equipment to final location only within same building, same level)
- 
- All utilities reconnected (water, drains, gas, electrical, duct work), where there are no local city/county code requirements, within 5 feet to existing utilities.
- 
- Start-up to include validating final hook-ups, calibration, adjustments, and operator training.
- o
- May be completed on day of installation or shortly thereafter to include training on operation, safety, cleaning, and light maintenance.
- 
- Removal of packaging materials and rubbish

## Excluded:

- 
- Extended travel beyond 100-mile radius of the installing office
- 
- Coordinate installation with the construction superintendent or contractor to include:
- o
- Electrical, plumbing, and venting connections to ensure they meet equipment specification.
- 
- Any utility, venting, mechanical, stainless-steel, floor, hallway,

Item	Qty	Description	Sell	Sell Total
		doorway, wall, ceiling, and/or roof modifications/upgrades not listed in the above statement of work.		
		• Structural removal or replacement to make entry (walls, doors, counters, display cases, sinks, etc.)		
		• Wall repairs, tile, epoxy, sheet rock, wall coverings		
			<b>ITEM TOTAL:</b>	<b>\$5,475.15</b>
			Total	\$51,479.87

Prices Good Until: 10/31/2025

### 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](mailto: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)

Note: large/oversized items may deliver on a full sized semi truck. If your receiving area cannot accommodate a full sized truck please notify your sales or sales support representative.

**Forklift/Pallet Jack Onsite (Y/N):**



## 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

1. A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.
2. 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.
3. 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.

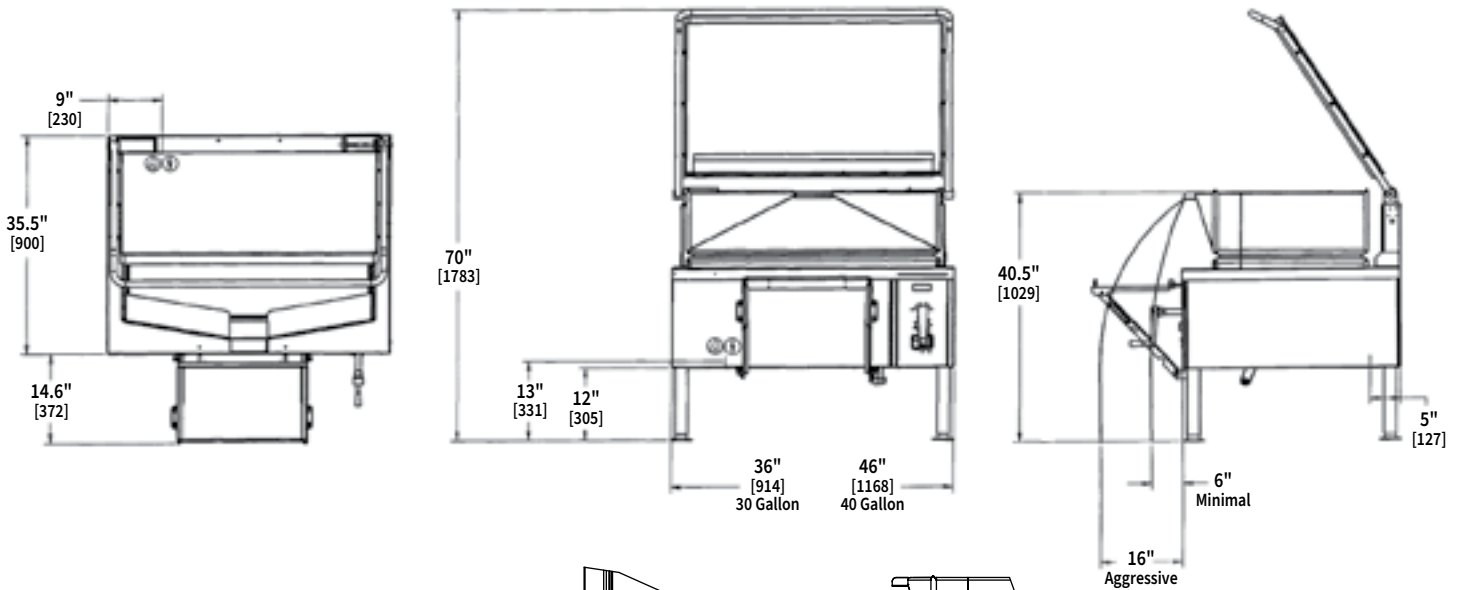
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

5. Clearances:	Combustible	Non-combustible
Rear	6	0
Sides	2	0

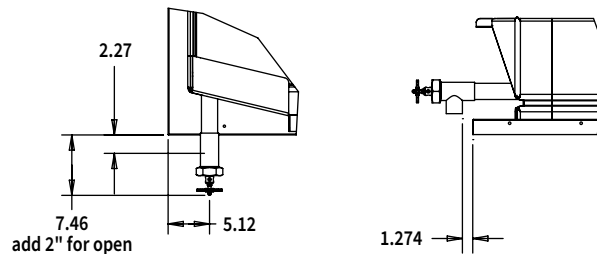
6. This appliance is manufactured for commercial installation only and is not intended for home use.

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

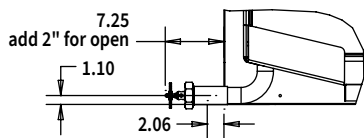
### INSTALLATION MANUAL



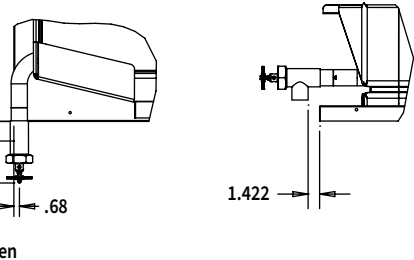
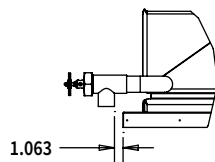
Model	BTU/Hr. Input
VG30	90,000
VG40	120,000



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.

# FREE Vulcan & Wolf New Equipment Checkout

A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS



To ensure new Vulcan and Wolf equipment has been properly installed and is operating correctly, an authorized service technician will:

- Verify that the proper gas type (LP or natural) has been connected to the equipment
- Verify that the proper voltage and electrical connections have been made
- Verify that proper pressure regulators have been installed and adjusted, when applicable
- Verify that gas supply size and pressure are adequate
- Verify that proper water, steam, drain supplies and connections have been made
- Check to ensure the ventilation system is operating correctly
- Check pilot and burner adjustments
- Verify thermostat operation, including calibration, when required
- Check functional parts of operation, for example: doors, lids, valves, etc.
- Advise on preventive maintenance procedures

**To schedule your free checkout, please contact your sales rep!**

- Equipment must be completely installed and ready to operate before the equipment checkout request is made
- Equipment checkout should be completed within 90 days after installation





**T&S BRASS AND BRONZE WORKS, INC.**

2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

Model No.

**HG-4-K Series**

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name \_\_\_\_\_ Date \_\_\_\_\_

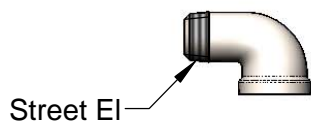
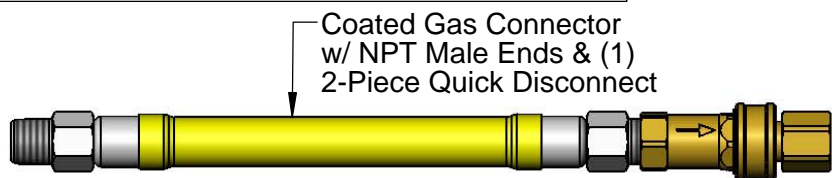
Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

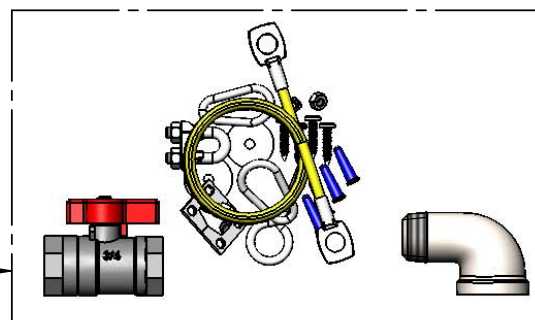
Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

# SAFE-T-LINK



Installation Kit:  
Restraining Cable,  
Street El, Ball Valve



"L" = Length	1/2" NPT
12"	HG-4C-12K
24"	HG-4C-24K
36"	HG-4C-36K
48"	HG-4C-48K
60"	HG-4C-60K
72"	HG-4C-72K

"L" = Length	3/4" NPT
12"	HG-4D-12K
24"	HG-4D-24K
36"	HG-4D-36K
48"	HG-4D-48K
60"	HG-4D-60K
72"	HG-4D-72K

"L" = Length	1" NPT
12"	HG-4E-12K
24"	HG-4E-24K
36"	HG-4E-36K
48"	HG-4E-48K
60"	HG-4E-60K
72"	HG-4E-72K

"L" = Length	1 1/4" NPT
12"	HG-4F-12K
24"	HG-4F-24K
36"	HG-4F-36K
48"	HG-4F-48K
60"	HG-4F-60K
72"	HG-4F-72K

**HG-4-K Series Product Configurator: HG - 4  -  K**

Ex: HG - 4  -  K

Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect, (1) Street El, (1) Installation Kit

Product Specifications:

Safe-T-Link Gas Appliance Connector: Coated Gas Hose, NPT Male Ends, 2-Piece Quick Disconnect and Street Elbow

Product Compliance:

ANSI Z21.69 / CSA 6.16  
NSF 2  
NFPA 54



**T&S BRASS AND BRONZE WORKS, INC.**  
 2 Saddleback Cove / P.O. Box 1088  
 Travelers Rest, SC 29690

Model No.  
**B-0300-VR**

Item No.

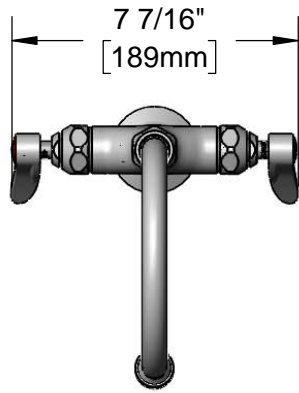
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



**ADA Compliant**

This Space for Architect/Engineer Approval

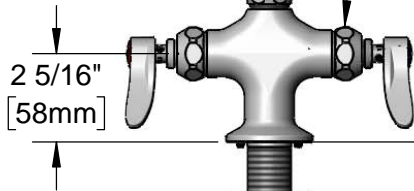
Job Name \_\_\_\_\_ Date \_\_\_\_\_  
 Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_  
 Customer/Wholesaler \_\_\_\_\_  
 Contractor \_\_\_\_\_  
 Architect/Engineer \_\_\_\_\_



7 7/16"  
[189mm]

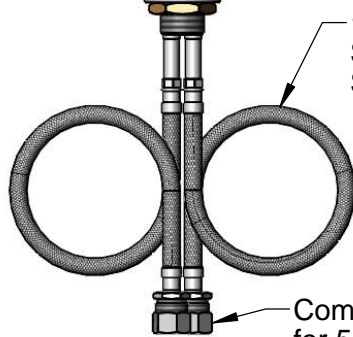
Swivel/Rigid Gooseneck w/ 2.2 GPM Vandal Resistant Aerator. Converts to Rigid w/ 014200-45 Lock Washer (Included)

Quarter-Turn Eterna Cartridges w/ Spring Checks & Lever Handles w/ Color Coded Indexes & Vandal Resistant Screws



2 5/16"  
[58mm]

Mounting Surface



18" Flexible Stainless Steel Supply Hoses

Compression Fittings for 5/8" O.D. Copper Tubing (Remove Compression Nut for 1/2" NPSM Male)



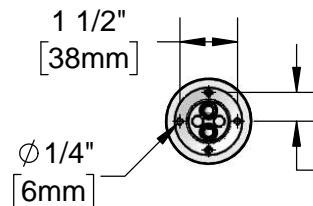
5 3/4"  
[145mm]

9 1/16"  
[230mm]

13 1/2"  
[343mm]

Ø 2 1/4" [57mm] Base Flange w/ (2) Anti-Rotation Screws

1 3/8" [35mm] Maximum Thickness



1 1/2"  
[38mm]

Ø 1/4" [6mm]

3/4" [19mm]

**Bottom View  
 VR Pin Hole Pattern**

**Rough-In Requirement:**  
 Ø 1 1/2" [38mm] Mounting Hole  
 (2) Ø 1/4" [6mm] Anti-Rotation Holes

**Product Specifications:**  
 Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles w/ Vandal Resistant Screws, 5 3/4" Swivel/Rigid Gooseneck w/ 2.2 GPM Vandal Resistant Aerator, 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM Male Inlets & Vandal Resistant Anti-Rotational Pins

**Product Compliance:**  
 ASME A112.18.1 / CSA B125.1  
 NSF 61 - Section 9  
 NSF 372 (Low Lead Content)  
 ANSI A117.1 (ADA)



**T&S BRASS AND BRONZE WORKS, INC.**

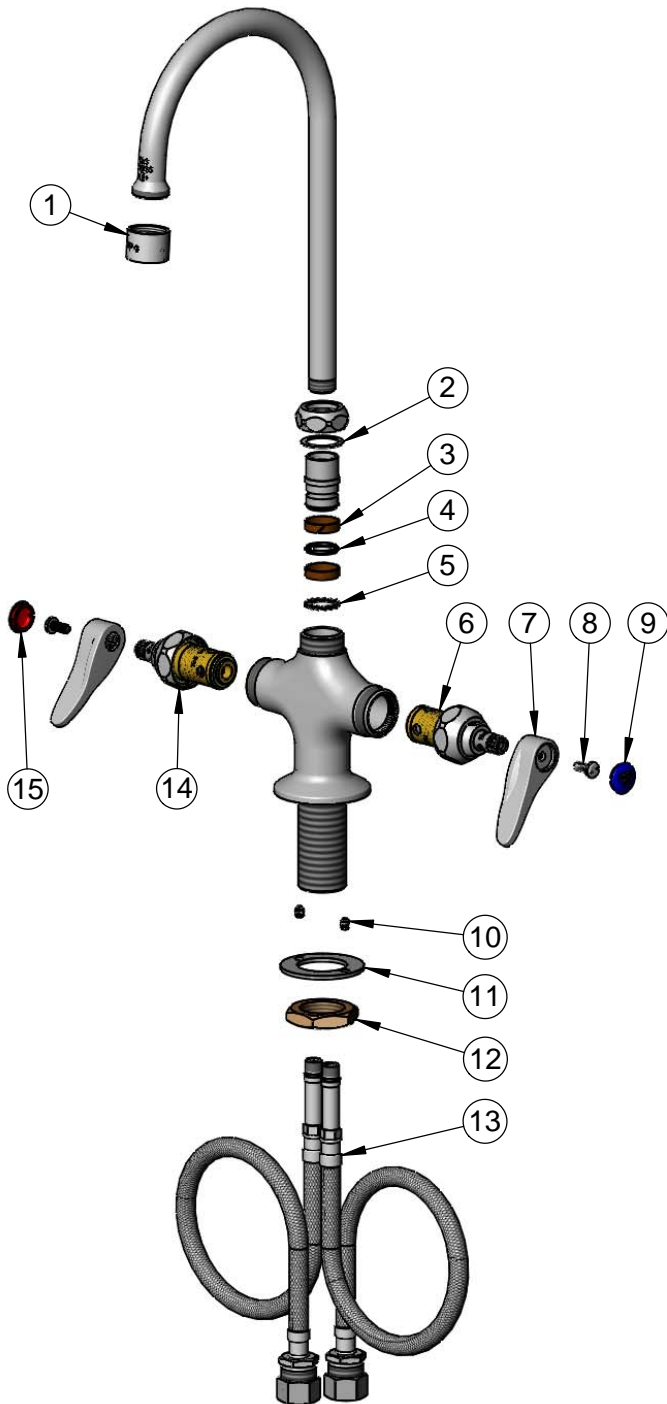
2 Saddleback Cove / P.O. Box 1088  
Travelers Rest, SC 29690

Model No.

**B-0300-VR**

Item No.

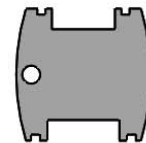
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0199-06	VR 2.2 GPM Aerator w/ Key
2	009538-45	Swivel Washer
3	011429-45	Swivel Sleeves (2)
4	001074-45	O-Ring
5	014200-45	Star Washer, Anti-Rotation
6	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
7	001638-45NS	Lever Handle (New Style)
8	VRS-2	VR Wrist Action Handle Screw (2) w/ Spanner Bit
9	018506-19NS	Blue Button Index, Press-in
10	012698-45	Anti-Rotation Screw (2)
11	013039-20	Washer, VR Shank
12	000965-45	Lock Nut
13	012534-45	18" Flexible Supply Hose (2)
14	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
15	001193-19NS	Red Button Index, Press-in



014075-45  
VR Spanner Bit



015425-45  
VR Aerator Key

**Product Specifications:**

Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles w/ Vandal Resistant Screws, 5 3/4" Swivel/Rigid Gooseneck w/ 2.2 GPM Vandal Resistant Aerator, 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM Male Inlets & Vandal Resistant Anti-Rotational Pins

**Product Compliance:**

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
ANSI A117.1 (ADA)



## VC44G SERIES

### Double Deck Gas Convection Ovens



SELL SHEET

#### Model VC44GD

Shown on optional casters



### SPECIFIER STATEMENT

Double section gas convection oven, Vulcan Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29" w x 22½" d x 20" h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¾" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

#### Exterior Dimensions:

40¼" W x 40" D (includes motor & door handles)

40¼" W x 37¾" D (includes motor only)

70" H on 8" legs

CSA design certified. NSF listed.

**Specify type of gas when ordering.**

**Specify altitude when above 2,000 FT.**

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

- VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

### STANDARD FEATURES

- Stainless steel front, sides, top and legs
- Independently operated stainless steel doors with double pane windows
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total
- Electronic spark igniters
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug; 7.7 amps per section; 15.4 amps total draw
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- ¾" rear gas connection with combination gas pressure regulator and safety solenoid system
- One year limited parts and labor warranty

### OPTIONS

- Kosher friendly control package
- Complete prison package
  - Security screws only
- 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor; 208V, 4.2 amps; 240V, 3.6 amps
- Casters
- Simultaneous chain driven doors
- Control panel mounted on left side of oven
- Stainless steel rear enclosure
- Second year extended limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Extra oven rack(s)
- Rack hanger(s)
- Stainless steel drip pan
- Flexible gas hose with quick disconnect and restraining device; consult price book for available sizes
- Down draft flue diverter for direct vent connection

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# VC44G SERIES

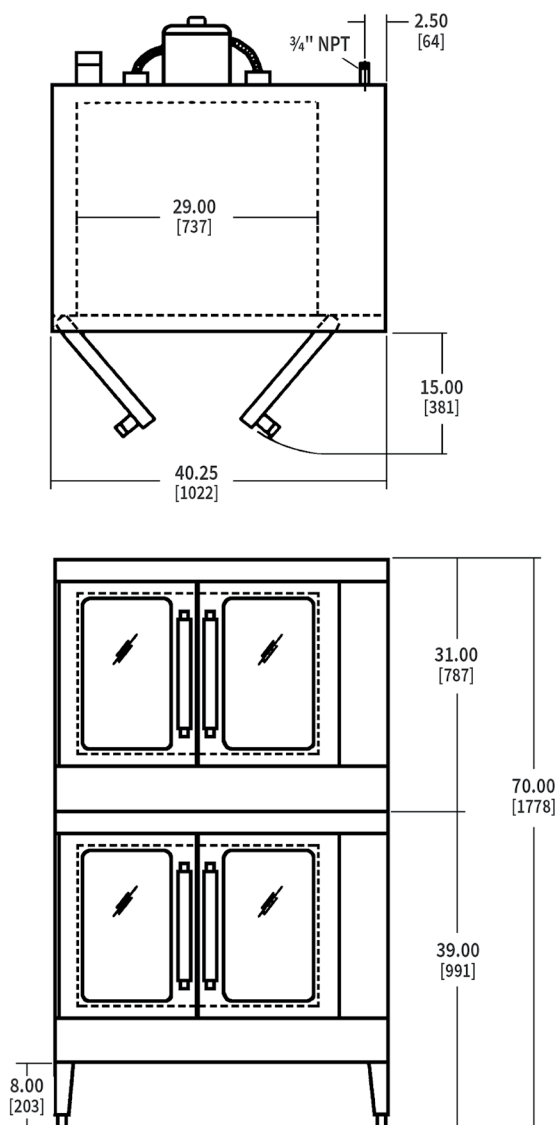
## Double Deck Gas Convection Ovens

### INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid valve system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. 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.
3. 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/>.

4. Clearances:
 

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).

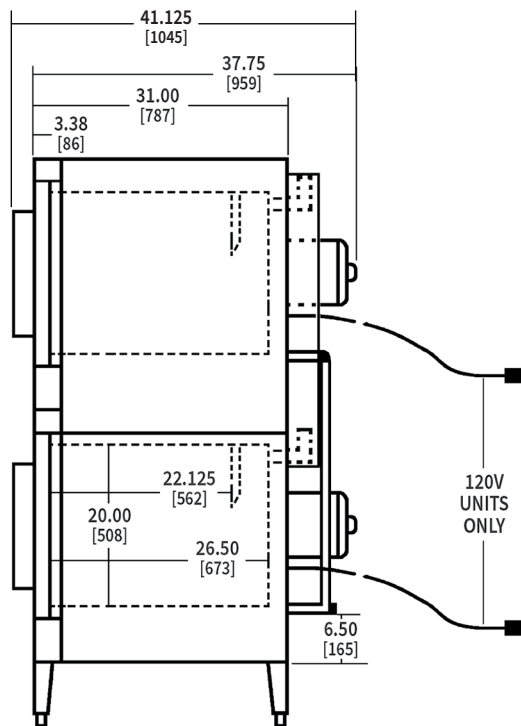


CAD and/or Revit Files Available

INSTALLATION MANUAL

40 1/4" W x 41 1/8" D (includes motor & door handles)  
 40 1/4" W x 37 3/4" D (includes motor only)  
 70" H on 8" legs

Oven interior: 29" W x 22 1/8" D x 20" H



Model	Width	Depth w/handles	Height	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
VC44G	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	820 lbs (372 KG) without skids/packaging 928 lbs (422 KG) with skids/packaging

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