

DOUGLAS EQUIPMENT

Restaurant & Food Store
Equipment

Quote

01/25/2021

Project:
35245-Jefferson Parish

From:
Douglas Equipment
Maggie Chafin
301 North St.
Bluefield , WV 24701-4048
304-327-0149

Job Reference Number: 74252

Item	Qty	Description	Sell	Sell Total
1	1 ea	CONVECTION STEAMER, GAS Vulcan Model No. C24GA10 Convection Steamer, Gas, 2 compartments on 24" cabinet base, (10)12" x 20" x 2-1/2" deep total pan capacity, high output stainless steel steam generator with Timed Smart Drain & PowerFlush, staged water fill, professional controls with 60 minute timer, buzzer for each compartment, & constant steam feature, split water line, stainless steel interior, exterior, frame & flanged feet, electric ignition, 125,000 BTU, CSA Flame, CSA Star, UL EPH Classified	\$14,289.67	\$14,289.67
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Gas type to be specified		
	1 ea	120v/60/1-ph with ground, 300w, 2.0 amps, cord & plug, standard		
	1 ea	SMF620 SYSTEM SCALEBLOCKER™ Water Treatment, field installed by others at job site	\$824.27	\$824.27
	1 ea	2nd year limited water related parts only & labor warranty, standard		
			ITEM TOTAL:	\$15,113.94
2	1 kt	BLUE HOSE GAS CONNECTOR KIT Dormont Manufacturing Model No. 1675KIT48 Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty	\$145.52	\$145.52
			Freight:	\$10.00
			ITEM TOTAL:	\$155.52
			Total	\$15,269.46

Acceptance: _____ Date: _____
Printed Name: _____

S T E A M

VULCAN**C24GA SERIES
GAS CONVECTION STEAMER
ON CABINET BASE**

Model C24GA10



ANSI/NSF Standard #4

SPECIFICATIONS

Two compartment gas convection steamer on cabinet base. Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Steam delivered from the 125,000 BTU/hr. high output stainless steel steam generator with staged water fill. Separate 60 minute timer and power switch with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant enclosed cabinet base. 6" adjustable stainless steel legs with flanged feet. 3/4" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.

Exterior Dimensions:

6 pan: 24"w x 35.5"d x 59"h on 6" legs.

10 pan: 24"w x 35.5"d x 72"h on 6" legs.

CSA design certified. Certified to NSF Standard #4.

SPECIFY TYPE OF GAS WHEN ORDERING.

- C24GA6** 6 pan capacity
- C24GA10** 10 pan capacity

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- 125,000 BTU/hr. stainless steel steam generator with staged water fill.
- Separate 60 minute timer with constant steam feature for each compartment and illuminated power switch for each compartment.
- Heavy duty doors and door latch mechanisms.
- Ready/Cook indicators.
- Stainless steel water resistant enclosed cabinet base.
- 6" adjustable stainless steel legs with flanged feet.
- 3/4" rear gas connection and gas pressure regulator.
- Elevation from sea level to 8,999 feet standard.
- Requires 120/60/1 power supply, 2.0 amps maximum draw.
- Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- PowerSteam™ includes Superheated Steam System. 235°F cooking temperatures.
- Second year extended limited parts and labor warranty contract.
- Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.

ACCESSORIES (Packaged & Sold Separately)

- Stainless steel pan cover. Qty.____.
- Removable sliding shelf. Qty.____.
- Water treatment system.

VULCAN

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

STEAM



C24GA SERIES GAS CONVECTION STEAMER ON CABINET BASE

SERVICE CONNECTIONS:

- Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.
- DRAIN:** Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
- GAS CONNECTION:** ¾" NPT. O.D. supply line required.
- GENERATOR WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa) treated water.
- CONDENSING WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa) untreated water.

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment

COMPARTMENT PAN CAPACITY				
MODEL	1"	2½"	4"	6"
C24GA6	6	3	2	1
C24GA10	10	5	3	2

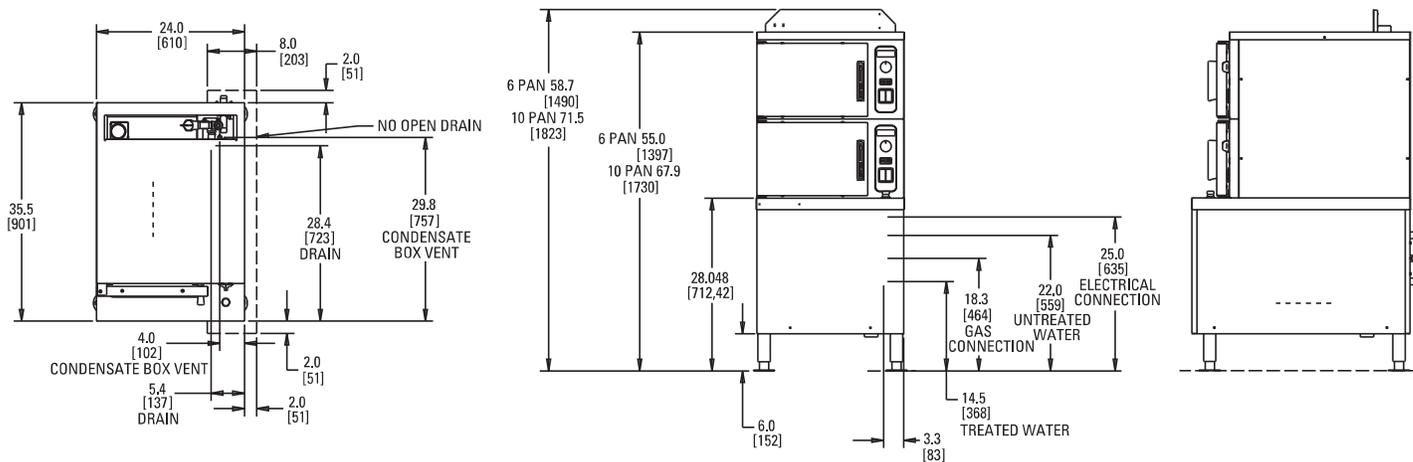
IMPORTANT:

1. A combination valve with pressure regulator is provided with this unit. Supply gas pressure should be a minimum: Natural gas 5" - 10.5" W.C., propane gas 11" - 13" W.C.
2. Gas line connecting to unit must be ¾" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ¾" iron pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. 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, 1515 Wilson Blvd., Arlington, VA 22209.
5. Clearance:

	Combustible	Non-Combustible
Rear	6"	0"
Left Side	0"	0"
Right Side	0"	0"

NOTE:

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in () are in millimeters.
- Installation of backflow preventer's, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.

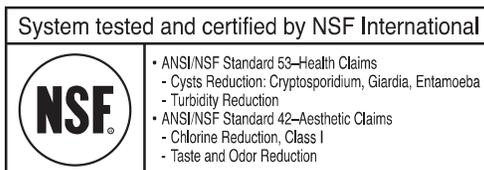


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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

S T E A M

VULCAN**SCALEBLOCKER™
WATER FILTER SYSTEM****Model SMF600****SPECIFICATIONS**

Water filter system, Vulcan Model No. SMF_____. Single quick connect cartridge design. Patented technology reduces lime scale, chlorine, and chloramines without chemicals or additives. Reduces the need of frequent deliming. Modular mounting bracket and head assembly with ¼ turn quick connect cartridge. Shutoff valve and connection for treated water for generator and untreated for cold water condensate. Filter water test port with shut off valve. Incoming water parameters are 40-125 PSI, 45-100°F, PH 6-9, alkalinity 80-100 PPM, chlorine/chloramines 0-4 PPM. chlorides 0-30 PPM, hardness 0-300 PPM (0 to 17.5 grains). Water connections are ¾" NPTM with ¾" Male GHT.

Exterior Dimensions:**SMF600:** 15½"w x 9½"d x 18½"h**SMF620:** 15½"w x 9½"d x 29½"h

NSF tested and certified.

Not to exceed 120°F.

- SMF600** Water Filter System
- SMF620** Water Filter System

STANDARD FEATURES

- Single cartridge design
- ¼ turn cartridge quick disconnect and connect for easy changes, no wrench required
- Category 3 recyclable cartridge
- Nano crystal scale reduction reduces the need for deliming
- Hollow carbon for chlorine/chloramines removal
- Modular mounting bracket and head assembly
- Quick connect inlet and outlet assemblies for reversing flow or adding optional pre-filter.
- Shut off valve and pressure gauge standard
- Connections are ¾-inch NPTF with ¾-inch Male GHT adaptors installed (male garden hose thread)
- Filtered water test valve
- Unfiltered water connection for cold water condensate with cap if not used
- Free filter maintenance reminders when system is registered with Vulcan
- Treats water up to 300 PPM (17.5 grains), hardness
- Removes up to 4 PPM chlorine/chloramines

ACCESSORIES (Packaged & Sold Separately)

- Preventive maintenance kit
- Stainless steel flex water connection hose 72", ⅝" Female GHT, (garden hose thread), each end.

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S T E A M

VULCAN

SCALEBLOCKER™ WATER FILTER SYSTEM

NOTES:

1. Dimensions which locate the below connections have a tolerance of + or - 3" (+ or - 77mm).

SMF600

Service Flow	0-2 GPM
Service Life	7,500 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	21 Lbs. (9.5 kg)

SMF620

Service Flow	0-4 GPM
Service Life	12,000 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	32 Lbs. (15.5 kg)

2. Installation of backflow preventers, vacuum breakers, other code requirements and local code compliance is the responsibility of the owner and installer.

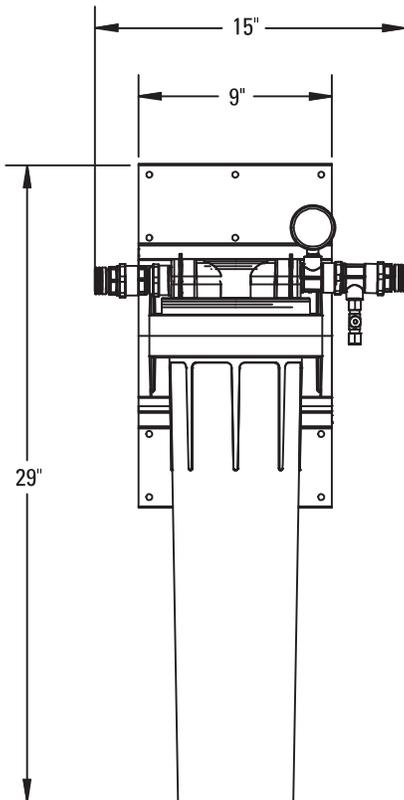
3. Filter clearance needed for access:

Front	13"
Bottom	4"

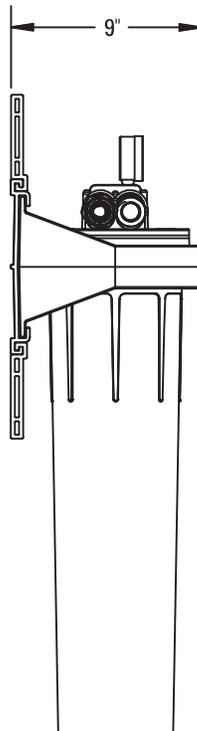
4. This appliance is manufactured for commercial installation only and not intended for home use.

WATER QUALITY STATEMENT:

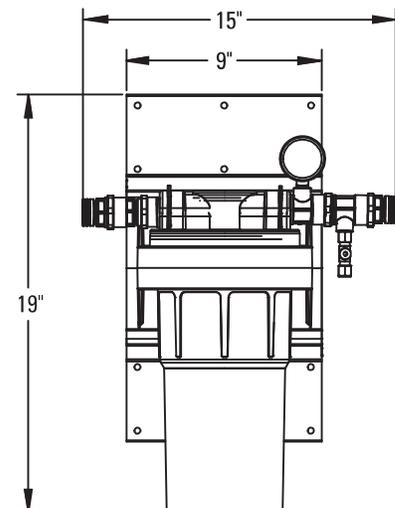
Water from ScaleBlocker™ System should only be connected to the boiler / generator feed and not the condenser connection of the steamer. Systems are not to be used where water is microbiologically unsafe or with water of unknown quality without adequate disinfections before and after use. Connecting to a municipal water supply complies with this requirement.



SMF620-SYSTEM



TYPICAL SIDE VIEW



SMF600-SYSTEM

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Dormont®

Foodservice Moveable Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for caster-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.



- 
STRESS GUARD TECHNOLOGY
 Rotation technology reduces stress on both ends of the hose
- Stainless Steel Construction**
 Heavy-duty, flexible, corrugated 304 stainless steel tubing
- Stainless Steel Braid**
 Tight-weave braid prevents corrugations from stretching as equipment is moved
- Antimicrobial PVC Coating**
 Inhibits growth of bacteria, mold and mildew on the gas connector



A Watts Water Technologies Company USA, 6015 Enterprise Drive, Export, PA 15632 • 1-800-DORMONT • Dormont.com

SRV16UHF-Front.indd 1

The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-bassed fittings - the SnapFast quick-disconnect, the Safety Quik quick-disconnect valve, and the Swivel MAX. Safe, unique, and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Swivel MAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Restraining Cable

- Prevents transmission of strain to connector
- Provided 1" shorter than the gas connector



Safety-Set

- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews



11/6/15 11:07 AM



Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = 1/2" ID 75 = 3/4" ID 100 = 1" ID 125 = 1-1/4" ID	BTU/hr Minimum Flow Capacity*						
	PART NUMBER		THE BLUE HOSE™	SnapFast® QUICK-DISCONNECT	Swivel MAX® 1st SWIVEL	Swivel MAX® 2nd SWIVEL	Safety Quik® VALVE	RESTRAINING CABLE
Standard Kit (KIT)¹ The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	68K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
	16100KIT48	334K	✓	✓				✓
Single Swivel MAX Kit (KITS)² The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	63K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
Double Swivel MAX Kit (KIT2S)³ The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
Safety Quik Kit (KITCF)⁴ The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓				✓	✓
	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
Safety Quik Single Swivel MAX Kit (KITCFS)⁵	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
16100KITCFS60	274K	✓		✓		✓	✓	

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows
 ² Includes Full Port Gas Valve and (1) 90° Street Elbow
 ³ Includes Full Port Gas Valve
 ⁴ Includes (2) 90° Street Elbows
 ⁵ Includes (1) 90° Street Elbow
 ■ Indicates most commonly stocked item

*BTU/hr Minimum Flow Capacity (0.61 Sp.Gr., 1000 BTU/hr³ Natural Gas at 0.5" w/o pressure drop)

ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



Add PS to the end of any part number to include the Safety-Set® wheel placement system



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.