



# Quote

06/19/2014

**Project:**  
Jefferson County Jail/ Brian

**From:**  
Kavanaugh Restaurant Supply  
Dan Anderson  
2920 Bryant Road  
Madison, WI 53713-3004  
608-271-8514  
(608)271-8514 (Contact)  
(608)271-8268 (Fax)  
dan@krsrestequip.com

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>TILTING SKILLET, GAS</b> Groen Model No. BPM-30G Packed: 1 ea Eclipse™ Ergonomic Braising Pan, gas, 30-gallon capacity, 10" deep pan, 38" pan height, manual tilt, standard etch marks, faucet bracket, round tubular open leg base, stainless steel construction, bullet feet, electric spark ignition, 104,000 BTU/hr 	\$12,614.00	\$12,614.00
	1 ea	(1) year parts & labor, (10) year pan & body warranty, standard		
	1 ea	Natural gas		
	1 ea	ELEVO-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)		
	1 ea	120v/60/1-ph, 5.0 amps, std.		
	1 ea	T&S Brass B-0319-02 Single Pantry Faucet, 18", double joint, swing nozzle & 7 5/8" extension	\$132.00	\$132.00
	1 ea	Dormont 1650KIT48 Safety System Moveable Gas Connector Kit, 1/2" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty	\$127.00	\$127.00
			<b>ITEM TOTAL:</b>	<b>\$12,873.00</b>
2	1 ea	<b>DELIVERY</b> Custom Packed: ea Deliver, uncrate, assemble, and set in spot ready for final connection.	\$100.00	\$100.00

Merchandise	\$12,973.00
Freight	\$110.00
<b>Total</b>	<b>\$13,083.00</b>

Prices are good for 30 days.

Prices do not include tax or shipping unless stated.

Equipment covered by factory warranty only unless otherwise stated.

Additional warranties available on some items.

Installation is not included unless stated.

No plumbing or electrical hook-up included unless stated.

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NOTICE OF LIEN; As required by the Wisconsin Construction Lien Law, Seller hereby notifies Buyer that persons or companies furnishing labor or materials for the construction on Buyer's land may have lien rights on Buyer's land and building if not paid. Those entitled to lien rights, in addition to the undersigned Seller, are those who contract directly with the Buyer or those who give the Buyer notice within 60 days after they first furnish labor or materials for the construction. Accordingly Buyer probably will receive notices from those who furnish labor or materials for the construction, and should give a copy of each notice to his Mortgage lender, if any. Seller agrees to cooperate fully with the Buyer and his Lender, if any, to see that all potential lien claimants are duly paid.

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Terms: deposit due with signed purchase order.

Balance due on delivery.

Late Accounts subject to finance charge of 18% annually.

U.C.C to be filed if account becomes past due.

DATE: \_\_\_\_\_

PERSONAL GUARANTEE OF BUYER

BUYER: \_\_\_\_\_

\_\_\_\_\_

please print name

RESIDENCE ADDRESS: \_\_\_\_\_

\_\_\_\_\_

PHONE: \_\_\_\_\_

DEPOSIT RECEIVED:

CHECK NO. \_\_\_\_\_

AMOUNT \_\_\_\_\_

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

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

Project Grand Total: \$13,083.00



# Eclipse Braising Pan model BPM-30G/40G

### Description

Braising pan shall be a Groen Eclipse™ Ergonomic Tilting Braising Pan BPM-30G or Model BPM-40G, gas-heated, manual tilting braising pan (specify 30 gallon) model BPM-30G or (specify 40 gallon) model BPM-40G with 10" deep pan on a round leg stand.

### Construction

The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be of stainless steel.

The cooking surface is a heavy 5/8" thick stainless steel clad plate with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. (SEE OPERATOR'S MANUAL FOR PROPER WARM UP SETTINGS).

Controls and tilt mechanism are mounted in a stainless steel housing at the right side of the pan body. Braising pan shall come standard with a mounting bracket for either right-side, left- side or rear faucet mounting.

Etch marks included.

### Finish

Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished to a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

### C.S.A. Design Certification

Braising pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

### Sanitation and NSF Listing

Braising pan shall be designed and constructed to be NSF- listed, meeting all known health department and sanitation codes. True round leg tubular design and 3" radius pan interiors make cleaning easier.

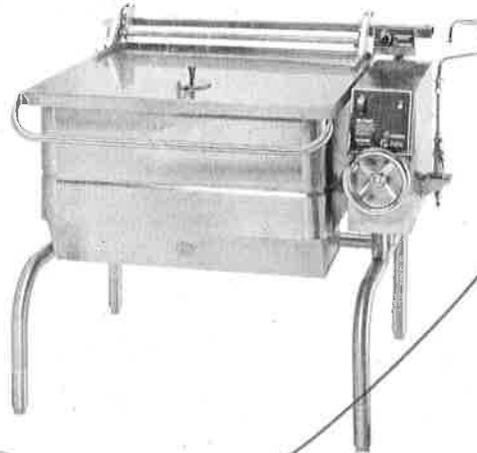
### Manual Tilt

The braising pan shall have a smooth-action, quick-tilting body with manual crank tilt mechanism, which provides precise control during pouring of pan contents for easy operation. Pan body shall tilt past vertical to assist in cleaning.

### Vented Cover

A heavy-gauge, fully-adjustable one-piece cover is standard with torsion bar type counterbalance designed to maintain the selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

Model BPM-40G shown



### Controls

Operating controls include console-mounted ON power switch, ON power indicator light, HEAT indicator light; plus right-side, rear-mounted thermostat control box.

### Performance Features

Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shut-off when desired temperature is reached and automatic power ON when temperature falls below desired setting. Model BPM-30G has a firing rate of 104,000 BTU/hr. Model BPM-40G has a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have high limit thermostat as a safety feature.

### Installation

Unit requires 1/2" NPT gas connection. Requires one 115 Volt, single-phase, 60 HZ, 5 AMP supply.

### Options/Accessories

- Braising pan with standing pilot
- Single pantry water fill faucet
- Double pantry water fill faucet
- Steamer pan carrier
- 2" tangent drawoff valve (option: must be ordered with unit)
- Gas quick disconnect
- Flanged feet
- Strainer for tangent draw-off valve
- Pouring lip strainer
- Steamer pan inserts
- Single or double pantry faucet with spray hose assembly (48" or 60")
- Casters

### Origin of Manufacture

Braising pan shall be designed and manufactured in the United States.

Narrow Width  
Stainless Steel  
Manual Tilting  
Braising Pan

Round Leg  
Gas-Heated  
30- and 40-Gallon  
Capacity

### Short Form

Braising pan shall be Groen Eclipse™ Ergonomic Tilting Braising Pan stainless steel gas heated thermostatically-controlled, Model BPM- 30G or BPM-40G on a round tubular leg stand. Heavy 5/8" thick stainless steel clad pan bottom with specially- designed gas burner/combustion chamber and specially-designed welded heat transfer fins. Electronic ignition is standard; (standing pilot is an available option). 30 gallon pan is 39" wide and 40 gallon pan is 48" wide both with a 10" deep pan. Smooth-action, quick tilting, manual crank tilt mechanism, heavy-duty fully adjustable counterbalanced cover with condensate drip shield and cover vent. NSF-listed and CSA design-certified. 1/2" NPT gas connection required and standard electric spark ignition requires 115 Volt, single-phase, 60 Hertz, 5 AMP supply. Specify Natural Gas or LP Gas. Made in U S A.



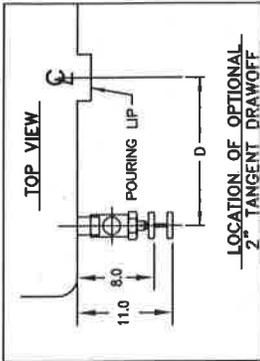
### Applications

- Braising meat
- Pan frying chicken
- Asian stir-fry
- Steaming vegetables
- Frying short order items
- Sauteing
- Sauces/Roux
- Roasting turkeys
- Boiling
- Simmering
- Thawing
- Reheating prepared foods

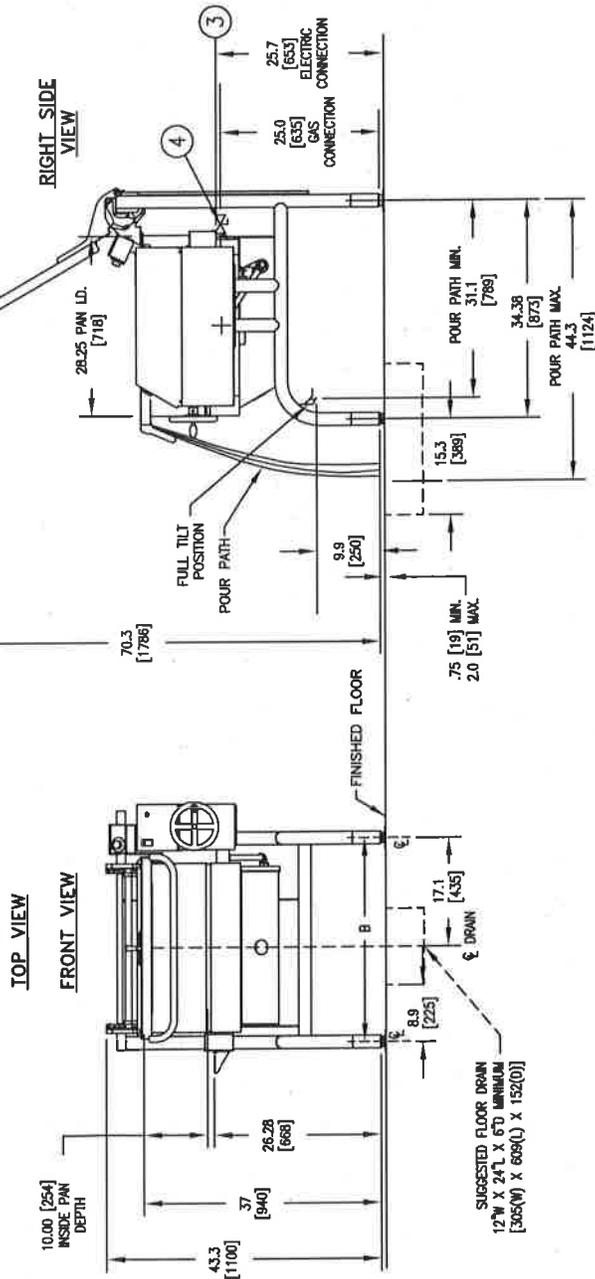
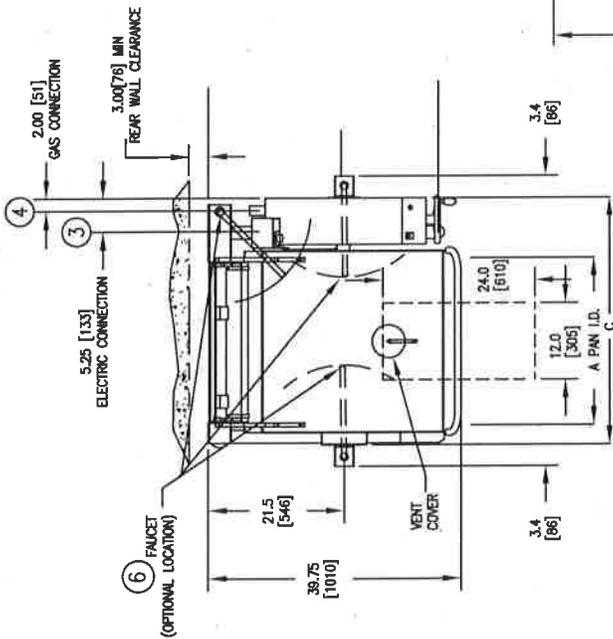
MODEL	BPM-30G	BPM-40G
DIMS.	INCH	MM
A	26.25	667
B	32.00	813
C	38.50	984
D	8.75	222
E	6.00	152

MODEL	BPM-30G/BPM-40G
FIRING RATE	104,000 BTU/HR
CAPACITY	30 GALLONS / 114 LITERS

GAS FEED RATE:	
INCHES WATER COLUMN -RECOMMENDED INCOMING-	
NATURAL GAS	4.5" W.C. MIN. / 14" W.C. MAX.
PROPANE GAS	11" W.C. MIN. / 14" W.C. MAX.



- NOTES:
1. DIMENSIONS IN BRACKETS [ ] ARE MM.
  2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
  3. ELECTRICAL CONNECTION: 0.875" DIA. (22) HOLE 115 V, 1 PH, 60 HZ, 5 AMPS.
  4. GAS CONNECTION: 1/2" NPT.
  5. ELECTRIC POWER NOT REQUIRED ON OPTIONAL STANDING PILOT MODELS (BPM-30GS & 40GS).
  6. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
  7. THE SIZE AND LOCATION OF DRAIN TROUGH ARE FOR REFERENCE ONLY. USER SHOULD VERIFY SAFE OPERATION BASED ON FLOOR SLOPES, PLACEMENT OF UNIT OVER TROUGH, PRODUCT TO BE POURED, AND RELATED VARIABLES.



Job Name \_\_\_\_\_  
 Job Location \_\_\_\_\_  
 Engineer \_\_\_\_\_  
 Approval \_\_\_\_\_

Contractor \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Contractor's P.O. No. \_\_\_\_\_  
 Representative \_\_\_\_\_  
 SKU \_\_\_\_\_

## Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

Sizes: 1/2" to 1 1/4" (15 to 32mm)

Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies feature flexible movement and the one-handed, quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX adds extra protection to the life of the connector and increases kitchen aisle space by allowing the appliance to be closer to the wall.

### Features

#### Swivel MAX®

Multi-plane Fitting ..... Aluminum body, plated steel fitting  
 Movement ..... 360° rotational end fitting

#### SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect.....Brass body, aluminum collar  
 Thermal Shut-off.....Shuts off gas when internal temperatures exceed 350°F (177°C)

### Specifications

#### The Dormont Blue Hose®

Tubing ..... Annealed, 304 stainless steel  
 Braiding ..... Multi-strand, 304 stainless steel wire  
 Coating ..... Blue antimicrobial PVC, melts at 350°F (177°C),  
 coating will not hold a flame  
 End Fittings ..... Carbon steel; zinc trivalent chromate  
 Stress Guard® ..... 360° rotational end fitting at both ends

#### Additional Components

Restraining Device ..... PVC-coated, steel multi-strand cable and mounting hardware  
 Valve ..... Full port, brass body  
 Elbow ..... Malleable iron, 1 included

### Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices  
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances  
 ANSI Z21.41/CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances  
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector  
 UL 567 – Pipe connectors for flammable and combustible liquids and LP gas  
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code.  
 Refer to the catalog for additional approvals and certifications or go to [www.dormont.com](http://www.dormont.com).  
 Not for use in temperatures less than 32°F (0°C). For indoor use only.  
 Maximum operating pressure 1/2 psi.

**A restraining device is required for all moveable gas equipment.**



SnapFast®  
One-handed  
Quick-Disconnect

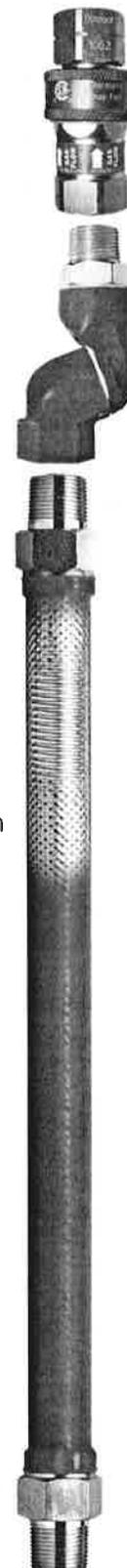
Swivel MAX®  
Multi-plane  
Rotation Fitting

Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose

The Dormont  
Blue Hose®  
Stainless Steel Construction  
Stainless Steel Braid  
Blue Antimicrobial  
PVC Coating

(Cutaway shown)

Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen.

The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



# Single Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

## Ordering Information

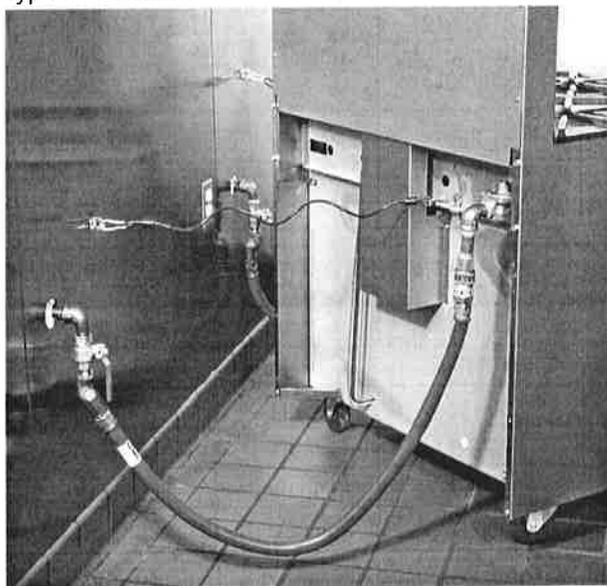
Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KITS24 1650BPQSR24 1650BPQS24	1650KITS36 1650BPQSR36 1650BPQS36	1650KITS48 1650BPQSR48 1650BPQS48	1650KITS60 1650BPQSR60 1650BPQS60	1650KITS72 1650BPQSR72 1650BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KITS24 1675BPQSR24 1675BPQS24	1675KITS36 1675BPQSR36 1675BPQS36	1675KITS48 1675BPQSR48 1675BPQS48	1675KITS60 1675BPQSR60 1675BPQS60	1675KITS72 1675BPQSR272 1675BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KITS24 16100BPQSR24 16100BPQS24	16100KITS36 16100BPQSR36 16100BPQS36	16100KITS48 16100BPQSR48 16100BPQS48	16100KITS60 16100BPQSR60 16100BPQS60	16100KITS72 16100BPQSR72 16100BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KITS24 16125BPQSR24 16125BPQS24	16125KITS36 16125BPQSR36 16125BPQS36	16125KITS48 16125BPQSR48 16125BPQS48	16125KITS60 16125BPQSR60 16125BPQS60	16125KITS72 16125BPQSR72 16125BPQS72

## BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQS	½" (15mm)	81,000	72,000	63,000	56,000	51,000
1675BPQS	¾" (20mm)	216,000	203,000	167,000	147,000	130,000
16100BPQS	1" (25mm)	385,000	353,000	310,000	274,000	260,000
16125BPQS	1¼" (32mm)	535,000	491,000	482,000	463,000	460,000

- \***Deluxe Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device, full port valve, street elbow and display box  
 \*\***Basic Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device and street elbow  
 \*\*\***Hose Assemblies include:** The Dormont Blue Hose, Swivel MAX, SnapFast and street elbow

### Typical Installation



### The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



### Swivel MAX

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



### SnapFast

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



### Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



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

# Dormont®

A Watts Water Technologies Company

ES-D-SwivelSnapFast 1205



**ISO 9001-2008  
CERTIFIED**

USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

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## CAPACITIES

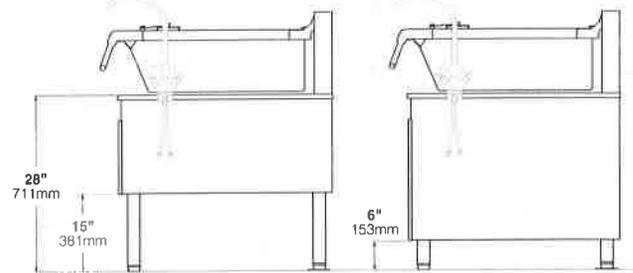
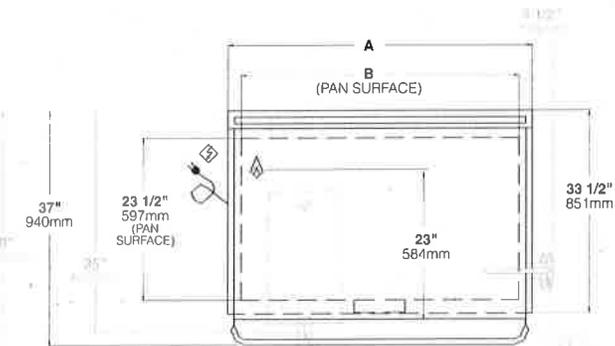
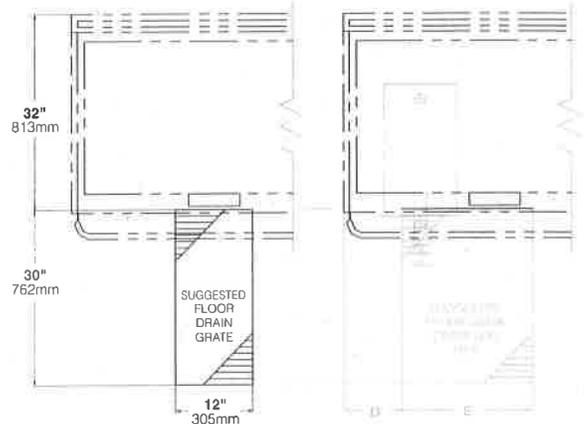
In 4 oz. servings. Other sizes may be calculated.  
 30 gallons / 115 Liters ..... 960  
 40 gallons / 150 Liters ..... 1280

## DIMENSIONS

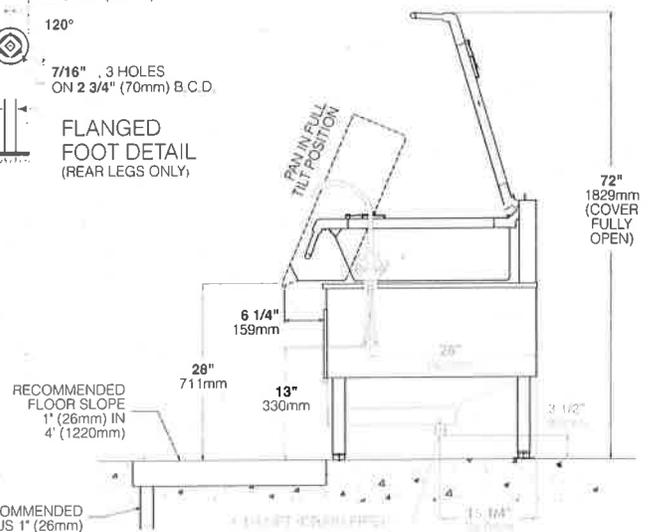
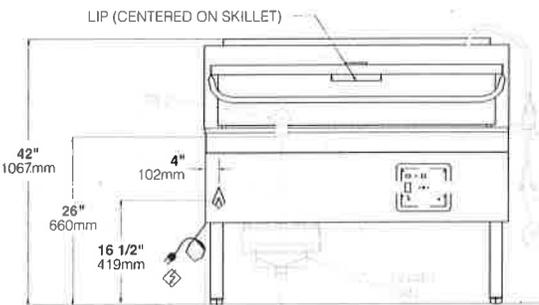
MODEL	A	B	C	D	E
SGL-30-TR	36"	32"	9"	5"	20"
	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)
SGL-40-TR	48"	44"	12 1/8"	8"	22"
	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)

## SPECIFICATIONS

ELECTRICAL SUPPLY (6' CORD & PLUG)	GAS SUPPLY (PIPING 3/4" NPT)	CLEARANCE	APPROX. SHIPPING WEIGHTS
<b>VOLTS:</b> 120    220/240 <b>PHASE:</b> 1    1 <b>AMPS:</b> 1.8    83 <b>FREQ:</b> 60 HZ    50 HZ	<b>TYPE:</b> NAT or LP <b>WATER COLUMN:</b> 4.5 (NAT), 10.5 (LP) <b>BTU PER CU. FT.:</b> 1000 (NAT), 2500 (LP) <b>SUPPLY PRESSURE:</b> 5" W.C. MIN (NAT), 11" W.C. MIN (LP) <b>BTU RATINGS:</b> <b>SGL-30-TR:</b> 91,000 per hour <b>SGL-40-TR:</b> 130,000 per hour	<b>MIN. TO COMBUSTABLE SURFACES:</b> SIDES: 0, REAR: 6" (153mm) <b>MIN. TO NON COMBUSTABLE SURFACES:</b> SIDES & REAR: 0 <b>NOTE:</b> 4 1/2" (115mm) required on right hand side for faucet	<b>SGL-30-TR</b> 440 LBS. 200 KG.  <b>SGL-40-TR</b> 520 LBS. 237 KG.



FLANGED FOOT DETAIL (REAR LEGS ONLY)



NOTE: NON STANDARD ITEMS ARE SHOWN IN GRAY

## NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.  
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.  
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

SECT. XII PAGE 8  
0707

Litho in U.S.A.



**T&S BRASS AND BRONZE WORKS, INC.**  
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690  
 PHONE 800-476-4103 - FAX 864- 834-3518



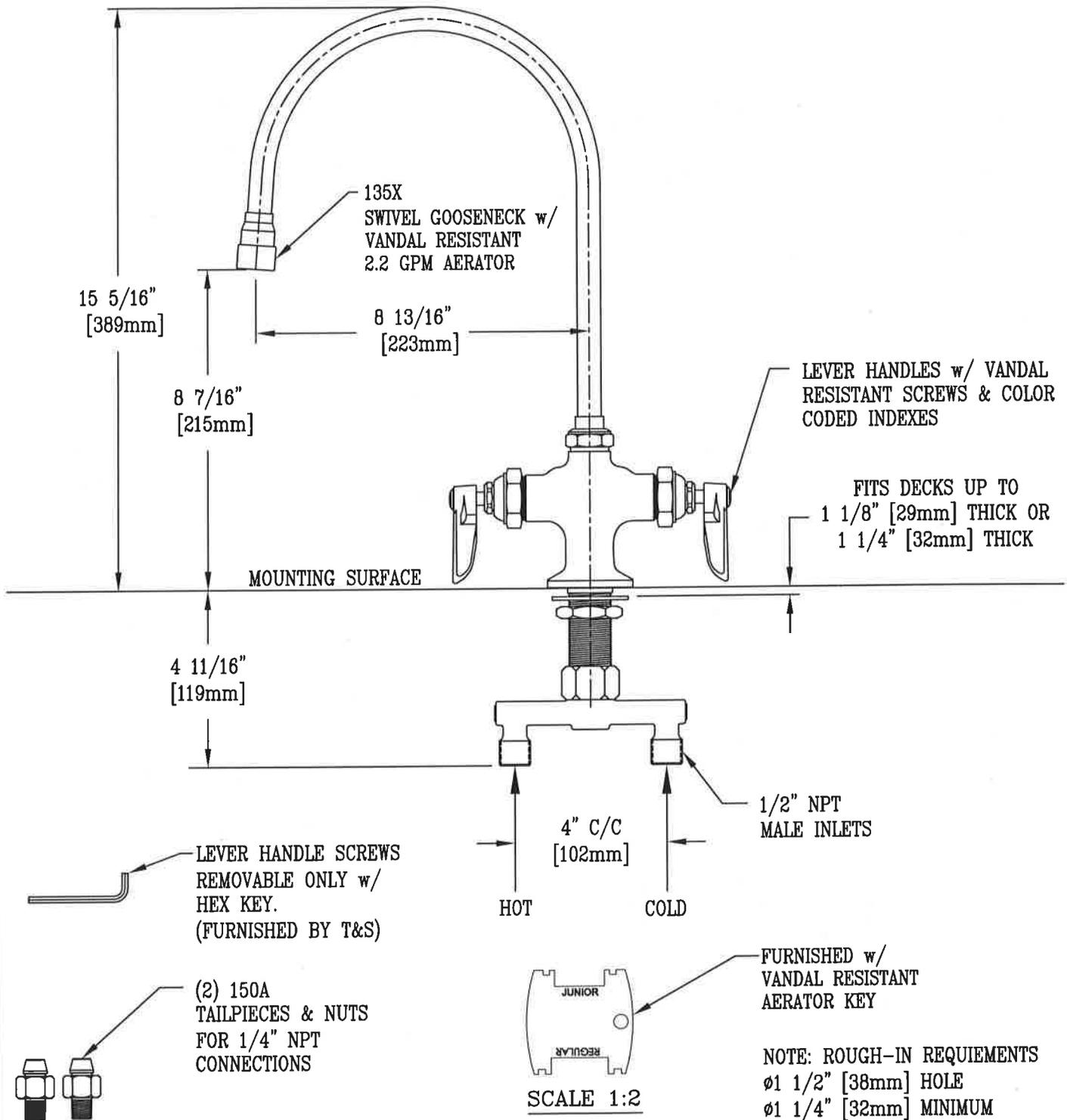
B-0314

**RELIABILITY  
 BUILT IN**

Job Name:

Architect/Engineer Approval:

Notes:



Product Description:  
 DOUBLE PANTRY MIXING FAUCET w/ 135X SWIVEL GOOSENECK, LEVER HANDLES & B-0199-07 VANDAL RESISTANT AERATOR

Drawn:	Checked	Scale:
KJG	DHL	1 : 4
Approved	Date:	
JHB	08/31/09	