



SOUTH SAN ANTONIO INDEPENDENT SCHOOL DISTRICT

Agenda Item Summary

Meeting Date: May 17, 2017

Purpose: ☐ Report Only ☐ Recognition ☒ Discussion/ Possible Action

Presenter(s): Ruperto Becerra Jr, Executive Director of Operations
Christina Welch, Director of Child Nutrition

Item Title:

Discussion and possible action to approve the purchase of large equipment for 5 campus kitchens in order to replace obsolete equipment and equipment in poor condition.

Description:

The purchase and installation of four (4) 40 quart mixers for Dwight, Carrillo, Price and Madla and one (1) double stack steamer for Zamora from Ace Mart Restaurant Supply. We will utilize the Buy Board Purchasing Cooperative Bid #519-16 in the amount of \$60,262.43 including delivery, setting in place and removal of old equipment.

District Goal:

Goal 6 We will promote and ensure a safe and secure learning environment for all students.

Funding Budget Code and Amount:

CFO Approval

101-35-6639-00-xxx-799-000 - \$ 60,262.43

APPROVAL ROUTE

Principal/Director:

Executive Director:

Chief Administrator:

Superintendent:

SIGNATURE

Christina Welch
[Signature]
[Signature]

DATE

4/24/17
24 Apr 17
4/24/17
5-3-2017

ACE MART RESTAURANT SUPPLY

Family Owned & Operated

Quote

04/13/2017

To:

South San Antonio ISD
Christina Welch
5622 Ray Ellison Blvd.
San Antonio, TX 78242
2109777525 5061

Project:



South San Antonio ISD - Hobart,
Vulcan

From:

Ace Mart Restaurant Supply -
Contracting
Hiyori Macy
2653 Austin Hwy
San Antonio, TX 78218-0100
210-323-4467 (Contact)

Project Code: 32202288

PRICE INCLUDES INSIDE REMOVAL OF THE EXISTING EQUIPMENT
TO A DESIGNATED LOCATION, INSIDE DELIVERY OF THE NEW
EQUIPMENT, UNCRATING, SETTING IN PLACE AND REMOVAL OF
SHIPPING MATERIALS. FINAL UTILITY CONNECTIONS BY
CUSTOMER.

Item	Qty	Description	Sell	Sell Total
1	2 ea	PLANETARY MIXER  Hobart Model No. HL400-1STD 200-240/50/60/3 Mixer; with bowl, beater, whip, & spiral dough arm; US/EXP configuration Legacy Planetary Mixer, 1.5 hp, 40-qt. capacity, (3) fixed speeds, gear- driven transmission, 20 minute timer, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip, "ED" dough hook	\$9,980.56	\$19,961.12
	2 ea	Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA		
	2 ea	SCRAPER-HL40 40 QT BOWL SCRAPER	\$507.19	\$1,014.38
	2 ea	CHUTE-HL4030 Ingredient chute, 30/40 qt.	\$44.02	\$88.04
	2 ea	TRUCK-HL4030 Bowl Truck, for 30 & 40 quart mixers	\$262.21	\$524.42
		(1 each) Carrillo Elementary		
		(1 each) Madla Elementary		
		Weight: 948 lbs total		
ITEM TOTAL:				\$21,587.96
2	2 ea	PLANETARY MIXER  Hobart Model No. HL400-4STD 200-240/50/60/1 Mixer; with bowl, beater, whip & spiral dough arm; US/EXP configuration Legacy Planetary Mixer, 1.5 hp, 40-qt. capacity, (3) fixed speeds, gear- driven transmission, 20 minute timer, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip, "ED" dough hook	\$10,214.06	\$20,428.12
	2 ea	Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA		

South San Antonio ISD - Hobart,
Vulcan

South San Antonio ISD

Initial: _____
Page 1 of 3

Ace Mart Restaurant Supply - Contracting

04/13/2017

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	2 ea	SCRAPER-HL40 40 QT BOWL SCRAPER	\$507.19	\$1,014.38
	2 ea	CHUTE-HL4030 Ingredient chute, 30/40 qt.	\$44.02	\$88.04
	2 ea	TRUCK-HL4030 Bowl Truck, for 30 & 40 quart mixers	\$262.21	\$524.42
		(1 each) Dwight Elementary		
		(1 each) Price Elementary		
		Weight: 948 lbs total		
			ITEM TOTAL:	\$22,054.96
3	2 ea	STEAMER, CONVECTION, COUNTERTOP, BOILERLESS	\$6,050.00	\$12,100.00
		Vulcan Model No. C24EO5		
		Steamer, Boilerless/Connectionless Countertop, electric, (5) 12" x 20" pan capacity, manual controls with constant steam feature, generator pan with stamped water level line, heavy duty door latch, stainless steel interior and exterior, UL, ENERGY STAR®		
		Dimensions 26(h) x 24(w) x 33(d)		
	2 ea	1 year limited parts & labor warranty, standard		
	2 ea	K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation		
	2 ea	480v/60/3-ph, 14.4amps, 12kW, hardwired	\$286.30	\$572.60
	2 ea	CORDPLG-5P480 CORD and plug set (rated to 480v/3ph - 30 amp), CABLE 8/4 90C UL SO, SEO, SOW OR SEOW, 7'7": STRAIGHT PLUG HBL2731 NEMA L16-30P	\$227.49	\$454.98
	1 ea	STCKKIT-24EA Stacking kit, for (2) C24EO3 or C24EO5 countertop steamers, counter mount - does not include casters, legs or stand for floor mount	\$1,124.30	\$1,124.30
	1 ea	STAND 15YSGL Stand, 24" wide x 15" high for stacked steamers	\$1,167.63	\$1,167.63
Class 85		Weight: 429 lbs total		
			ITEM TOTAL:	\$15,419.51
			Merchandise	\$59,062.43
			Installation	\$1,200.00
			Total	\$60,262.43

Prices Good Until: 05/15/2017

TERMS: Purchase Orders are accepted with net 30 day terms from date of invoice. Prices FOB your dock.
Pricing is good for 30 days from date of bid, unless otherwise stipulated. Prices contained on this quote are subject to Ace Mart being awarded the entire quoted package. If individual line(s) are chosen, pricing is subject to change.

All non-stock/special order items: The restocking fee and freight charges must be determined and accepted before the return of any non-stock/special order item. Please allow 60 days after receipt of order for delivery on all merchandise unless otherwise specified. Ace Mart will make all efforts to make one complete shipment. Ace Mart will not be responsible for freight delays.

- Installation charges not included unless otherwise specified on the quote
- Acceptance of this proposal is subject to the final approval of the Ace Mart Restaurant Supply Co
- All electrical, mechanical, plumbing interconnections and final connections to be installed by others
- All contractors, motor starters, disconnects, plugs and pigtails not provided as standard by the manufacturer are to be provided by the electrical contractor

Ace Mart Restaurant Supply - Contracting

04/13/2017

- Customer will verify and sign acceptance that their facility meets electrical and plumbing requirements to install and operate the equipment on this purchase order. Ace Mart will not be responsible for incorrect specifications provided or accepted by the customer
- Warranties are standard as offered by the manufacturer
- Ace Mart Restaurant Supply is not responsible for damaged items accepted and signed for at the time of delivery.

Acceptance: _____ **Date:** _____

Printed Name: _____

Project Grand Total: \$60,262.43

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**LEGACY®
HL400 MIXER****STANDARD FEATURES**

- Heavy-Duty 1½ H.P. Motor
- Gear Transmission
- Three Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 20-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish
- Rubber Foot Pads Provided

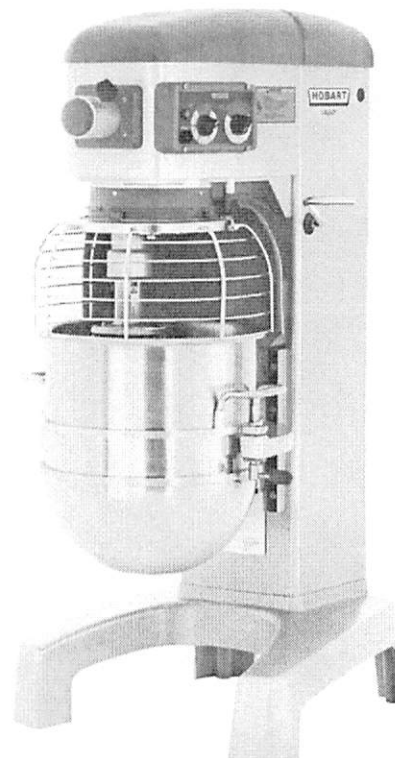
**ACCESSORY PACKAGE - featuring Hobart
Quick Release™ Agitators**

- ☐ **Standard Accessory Package Includes:**
- 40 Quart Stainless Steel Bowl
 - 40 Quart "B" Beater
 - 40 Quart "D" Wire Whip
 - 40 Quart "ED" Dough Hook

MODELS

- ☐ HL400 – 40-Quart All Purpose Mixer
- ☐ HL400C – 40-Quart All Purpose Mixer with
Maximum Security Correctional
Package

Specifications, Details and Dimensions on Inside and Back.

**HOBART****LEGACY® HL400 MIXER**

LEGACY® HL400 MIXER

HOBART

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

SOLUTIONS/BENEFITS

1½ H.P. Motor

Durability

- Heavy-duty to meet the most demanding operations

Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime under heavy loads

Three Fixed Speeds plus Stir Speed

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls

Flexibility

- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology

Sanitation

- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

20-Minute SmartTimer™

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall

Productivity, Consistency

- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl

Ease of Use, Convenience

- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Interlock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

Hobart Accessories

Durability, Flexibility, Simplicity

- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL400 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL400
CAPACITY OF BOWL (QTS. LIQUID)		40
Egg Whites	D	1¼ qts.
Mashed Potatoes	B & C	30 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	13 qts.
Meringue (Qts. of Water)	D	1½ qt.
Waffle or Hot Cake Batter	B	16 qts.
Whipped Cream	D or C	9 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	30
Cake, Box or Slab	B or C	40 lbs.
Cake, Cup	B or C	45 lbs.
Cake, Layer	B or C	45 lbs.
Cake, Pound	B	40 lbs.
Cake, Short (Sponge)	C or I	25 lbs.
Cake, Sponge	C or I	40 lbs.
Cookies, Sugar	B	30 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	45 lbs.□
Dough, Heavy Bread 55% AR	§ ED	35 lbs.□
Dough Pie	B & P	35 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	25 lbs.□
Dough, Med. Pizza 50% AR	§‡ ED	32 lbs.□
Dough, Thick Pizza 60% AR	§‡ ED	45 lbs.□
Dough, Raised Donut 65% AR	ED	25 lbs.*
Dough, Whole Wheat 70% AR	ED	45 lbs.□
Eggs & Sugar for Sponge Cake	B & C or I	18 lbs.
Icing, Fondant	B	25 lbs.
Icing, Marshmallow	C or I	4½ lbs.
Shortening & Sugar, Creamed	B	35 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	15 lbs.

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

* 2nd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.

HOBART

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LEGACY® HL400 MIXER

SPECIFICATIONS

MOTOR:

1½ H.P. high torque motor.

200-240/50/60/1	9.3 Amps
200-240/50/60/3	5.6 Amps
380-460/50/60/3	2.7 Amps

ELECTRICAL:

 200-240/50/60/1, 200-240/50/60/3 and
 380-460/50/60/3 – UL Listed.

CONTROLS:

Magnetic contactor with thermal overload protection.
 Internally sealed "Start-Stop" push buttons.
 A 20-minute SmartTimer™ is standard. SmartTimer™
 includes **Automatic Time Recall**, which remembers
 the last time set for each speed.

TRANSMISSION:

Gear-driven. Gears are constant mesh heat-treated
 hardened alloy steel along with anti-friction ball
 bearings. Grease lubricants furnished to all gears
 and shafts.

SPEEDS:

	Agitator (RPM)	Attachment (RPM)
Stir	58	34
First (Low)	96	56
Second (Intermediate)	179	104
Third (High)	319	185

BOWL GUARD:

Heavy-duty stainless steel wire front and solid rear
 portion. Front portion of guard rotates easily to
 add ingredients and install or remove agitator.
 It detaches in seconds for cleaning in dishwasher or
 sink. Rear portion of guard can be quickly cleaned
 in position. Guard must be in closed position before
 mixer will operate. Bowl support interlock provides
 further protection.

BOWL LIFT:

Ergonomic style, hand crank operated, self-locking in
 top and bottom position.

FINISH:

Metallic Gray Hybrid Powder Coat finish.

ATTACHMENT HUB:

Comes with front-mounted Hobart standard #12
 taper attachment hub for use with Hobart #12 size
 attachments.

ATTACHMENTS AND ACCESSORIES:

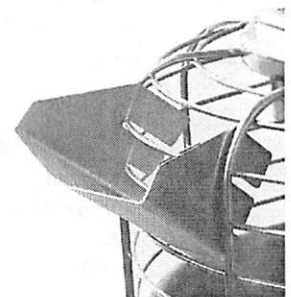
The following are available at extra cost:

Stainless Steel Bowl
 "B" Flat Beater
 "C" Wing Whip
 "D" Wire Whip
 "ED" Dough Hook
 "P" Pastry Knife
 "I" Heavy Duty Wire Whip
 Bowl Truck
 Bowl Splash Cover
 Bowl Scraper
 Ingredient Chute
 20 & 30 Quart Accessories
 9" Vegetable Slicer
 Meat Chopper Attachment
 Stainless Steel Foot Pads



Hobart Bowl Scraper

Hobart Ingredient Chute



Listed by Underwriters Laboratories Inc. and certified by NSF
 International.

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**VS9 VEGETABLE SLICER,
MEAT CHOPPER ATTACHMENT
AND MIXER ACCESSORIES****9" VEGETABLE SLICER**

One of the most useful Hobart Attachments is the VS9 Vegetable Slicer.

It will more than double the utility of a Hobart Mixer or Food Cutter. Its uses are many and varied: cutting cabbage for salads and cole slaw, slicing potatoes ranging in thickness from that of a potato chip to $\frac{1}{8}$ ". Slicing nuts, bananas, cucumbers, celery and other vegetables and fruits, shredding or grating cheese, raw carrots, beets, etc.

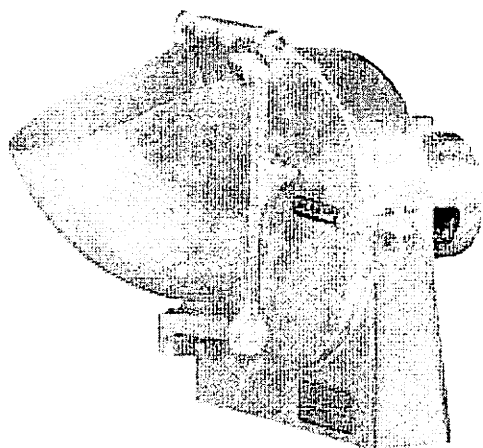
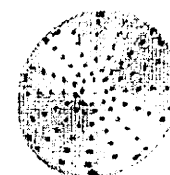
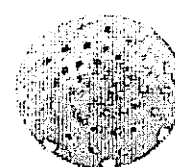
The food is sliced by stainless steel scimitar knives for fast clean, uniform cutting. The front of the Vegetable Slicer is hinged at one side, and can be swung aside or removed, permitting quick and easy changing of plates and cleaning.

The Vegetable Slicer Attachment includes back case, hopper front and adjustable slice plate. Shredder and grater plates (interchangeable with slice plate).

The 9" Vegetable Slicer may also be used with the PD-35 or PD-70 Power Drive units.

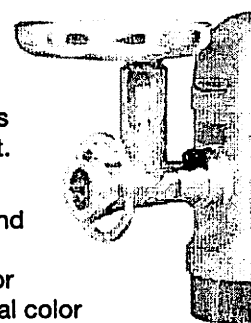
PD35 – For use with cheese and vegetables.

PD70 – For use with vegetables only

**9" VEGETABLE
SLICER****SHREDDER AND GRATER PLATES FOR
9" VEGETABLE SLICER****Adjustable Slice
Plate - $\frac{1}{8}$ " to
very thin.****Plate Holder
Assembly****Grater Plate** **$\frac{1}{2}$ " Shredder Plate** **$\frac{3}{8}$ " Shredder Plate** **$\frac{1}{8}$ " Shredder Plate** **$\frac{1}{8}$ " Shredder Plate****MEAT AND FOOD CHOPPER**

Turn meat and food trimmings into croquettes, meat patties or sausage with the use of this attachment. No kitchen should be without this important piece of equipment.

Hobart-designed, protective type spiral fluted chopping-end worm provides clean cutting action. There is no crushing or mashing of product; its natural color and flavor are retained.

**HOBART****VS9 VEGETABLE SLICER, MEAT CHOPPER ATTACHMENT AND MIXER ACCESSORIES**

VS9 VEGETABLE SLICER, MEAT CHOPPER ATTACHMENT AND MIXER ACCESSORIES

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ADDITIONAL ACCESSORIES FOR HOBART MIXERS

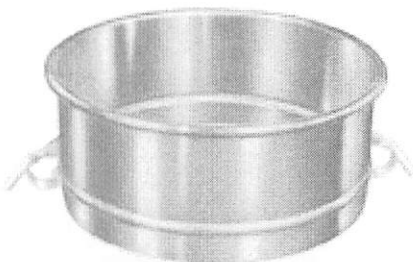
A wide selection of practical attachments and accessories for Mixers further increase their broad range of usefulness. These attachments meet specific needs and are constructed to operate with continued reliability.

BOWL SPLASH COVER



This is used to control splash of light ingredients during mixing operations.

BOWL EXTENSION RING



Provides higher sidewalls for the bowl to prevent throw-out of certain ingredients. Does not increase bowl capacity.

BOWL TRUCK ADAPTER



For use with 30 and 40-quart bowl sizes of floor model mixers. Inserts easily into the standard bowl truck.

BOWL TRUCK



Self-centering, with four rubber-tired wheels for easy portability when moving large bowls for floor model mixers.

BOWL SCRAPER



The scraper is used in conjunction with the B Beater or Wire Whips. While the agitator is mixing the product, the scraper is continuously scraping the inside of the mixer bowl. No more stopping mid-cycle to manually scrape down the sides of the bowl. The bowl scrapers are built to last and are made of urethane elastomer. The optional bowl scraper is available for the following models: HL120, HL200, D300, D340, HL600, HL800 and HL1400.

NOTE: Bowl scrapers should be used with Stainless Steel Bowls only.

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

HOBART

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**LEGACY®
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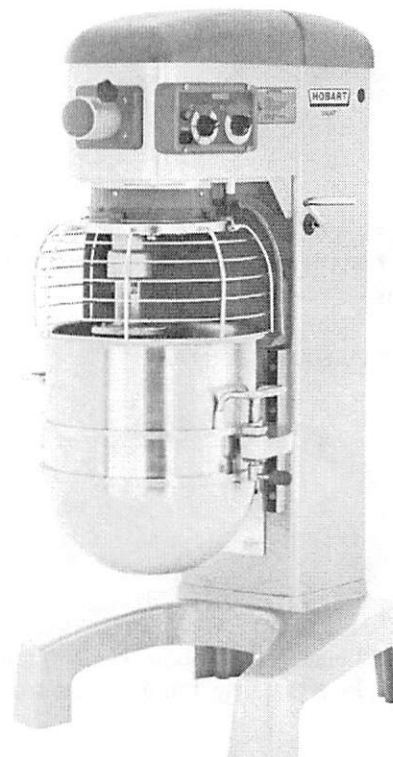
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 - 40 Quart "ED" Dough Hook

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Meringue (Qts. of Water)	D	1½ qt.
Waffle or Hot Cake Batter	B	16 qts.
Whipped Cream	D or C	9 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	30
Cake, Box or Slab	B or C	40 lbs.
Cake, Cup	B or C	45 lbs.
Cake, Layer	B or C	45 lbs.
Cake, Pound	B	40 lbs.
Cake, Short (Sponge)	C or I	25 lbs.
Cake, Sponge	C or I	40 lbs.
Cookies, Sugar	B	30 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	ED	45 lbs.□
Dough, Heavy Bread 55% AR	ED	35 lbs.□
Dough Pie	B & P	35 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	ED	25 lbs.□
Dough, Med. Pizza 50% AR	ED	32 lbs.□
Dough, Thick Pizza 60% AR	ED	45 lbs.□
Dough, Raised Donut 65% AR	ED	25 lbs.*
Dough, Whole Wheat 70% AR	ED	45 lbs.□
Eggs & Sugar for Sponge Cake	B & C or I	18 lbs.
Icing, Fondant	B	25 lbs.
Icing, Marshmallow	C or I	4½ lbs.
Shortening & Sugar, Creamed	B	35 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	15 lbs.

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□ 1st Speed

* 2nd Speed

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‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.

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LEGACY® HL400 MIXER

SPECIFICATIONS

MOTOR:

1½ H.P. high torque motor.

200-240/50/60/1	9.3 Amps
200-240/50/60/3	5.6 Amps
380-460/50/60/3	2.7 Amps

ELECTRICAL:

200-240/50/60/1, 200-240/50/60/3 and
380-460/50/60/3 – UL Listed.

CONTROLS:

Magnetic contactor with thermal overload protection.
Internally sealed "Start-Stop" push buttons.
A 20-minute SmartTimer™ is standard. SmartTimer™
includes **Automatic Time Recall**, which remembers
the last time set for each speed.

TRANSMISSION:

Gear-driven. Gears are constant mesh heat-treated
hardened alloy steel along with anti-friction ball
bearings. Grease lubricants furnished to all gears
and shafts.

SPEEDS:

	Agitator (RPM)	Attachment (RPM)
Stir	58	34
First (Low)	96	56
Second (Intermediate)	179	104
Third (High)	319	185

BOWL GUARD:

Heavy-duty stainless steel wire front and solid rear
portion. Front portion of guard rotates easily to
add ingredients and install or remove agitator.
It detaches in seconds for cleaning in dishwasher or
sink. Rear portion of guard can be quickly cleaned
in position. Guard must be in closed position before
mixer will operate. Bowl support interlock provides
further protection.

BOWL LIFT:

Ergonomic style, hand crank operated, self-locking in
top and bottom position.

FINISH:

Metallic Gray Hybrid Powder Coat finish.

ATTACHMENT HUB:

Comes with front-mounted Hobart standard #12
taper attachment hub for use with Hobart #12 size
attachments.

ATTACHMENTS AND ACCESSORIES:

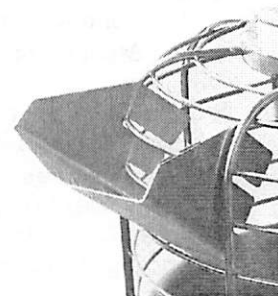
The following are available at extra cost:

Stainless Steel Bowl
"B" Flat Beater
"C" Wing Whip
"D" Wire Whip
"ED" Dough Hook
"P" Pastry Knife
"I" Heavy Duty Wire Whip
Bowl Truck
Bowl Splash Cover
Bowl Scraper
Ingredient Chute
20 & 30 Quart Accessories
9" Vegetable Slicer
Meat Chopper Attachment
Stainless Steel Foot Pads



Hobart Bowl Scraper

Hobart Ingredient Chute



Listed by Underwriters Laboratories Inc. and certified by NSF
International.

LEGACY® HL400 MIXER

HOBART

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

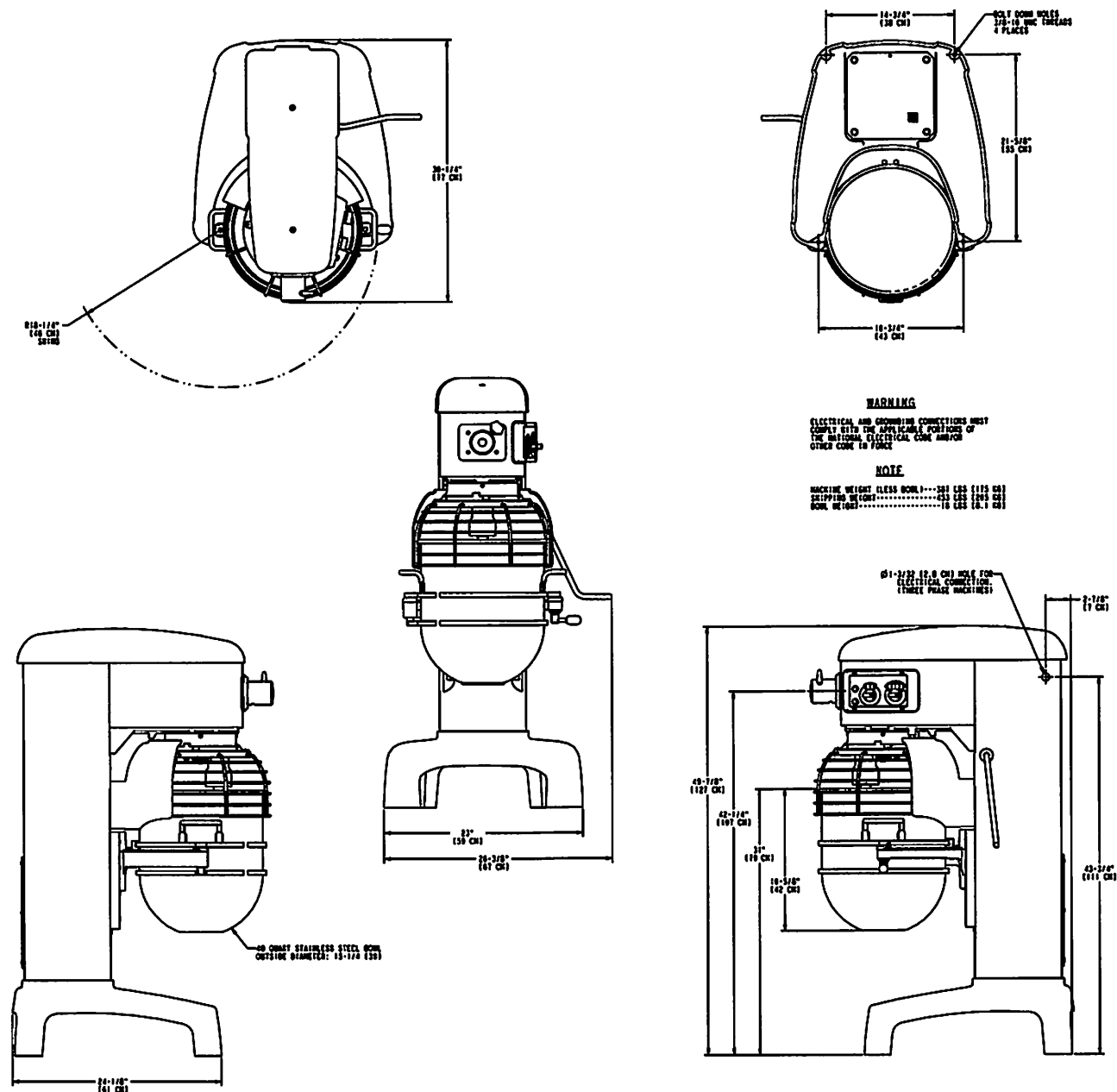
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

WEIGHT: 404 lbs. net; 421 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS



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

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**VS9 VEGETABLE SLICER,
MEAT CHOPPER ATTACHMENT
AND MIXER ACCESSORIES****9" VEGETABLE SLICER**

One of the most useful Hobart Attachments is the VS9 Vegetable Slicer.

It will more than double the utility of a Hobart Mixer or Food Cutter. Its uses are many and varied: cutting cabbage for salads and cole slaw, slicing potatoes ranging in thickness from that of a potato chip to $\frac{1}{8}$ ". Slicing nuts, bananas, cucumbers, celery and other vegetables and fruits, shredding or grating cheese, raw carrots, beets, etc.

The food is sliced by stainless steel scimitar knives for fast clean, uniform cutting. The front of the Vegetable Slicer is hinged at one side, and can be swung aside or removed, permitting quick and easy changing of plates and cleaning.

The Vegetable Slicer Attachment includes back case, hopper front and adjustable slice plate. Shredder and grater plates (interchangeable with slice plate).

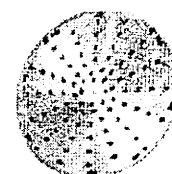
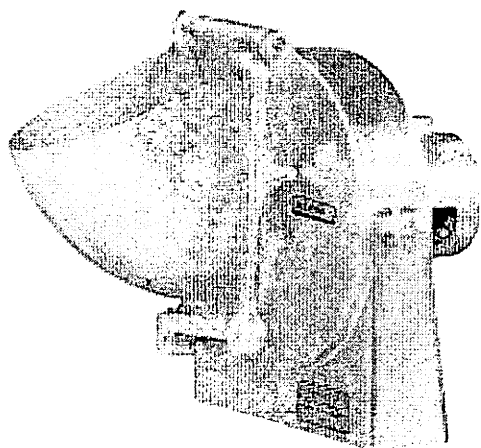
The 9" Vegetable Slicer may also be used with the PD-35 or PD-70 Power Drive units.

PD35 – For use with cheese and vegetables.

PD70 – For use with vegetables only

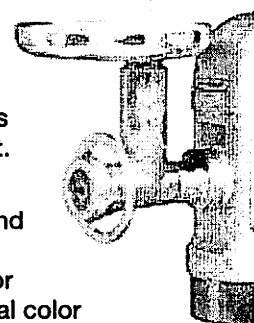
**SHREDDER AND GRATER PLATES FOR
9" VEGETABLE SLICER**Adjustable Slice
Plate - $\frac{1}{8}$ " to
very thin.
Plate Holder
Assembly


Grater Plate

 $\frac{1}{32}$ " Shredder Plate
 $\frac{1}{16}$ " Shredder Plate
 $\frac{1}{16}$ " Shredder Plate
 $\frac{1}{8}$ " Shredder Plate
**9" VEGETABLE
SLICER****MEAT AND FOOD CHOPPER**

Turn meat and food trimmings into croquettes, meat patties or sausage with the use of this attachment. No kitchen should be without this important piece of equipment.

Hobart-designed, protective type spiral fluted chopping-end worm provides clean cutting action. There is no crushing or mashing of product; its natural color and flavor are retained.

**HOBART****VS9 VEGETABLE SLICER, MEAT CHOPPER ATTACHMENT AND MIXER ACCESSORIES**

VS9 VEGETABLE SLICER, MEAT CHOPPER ATTACHMENT AND MIXER ACCESSORIES

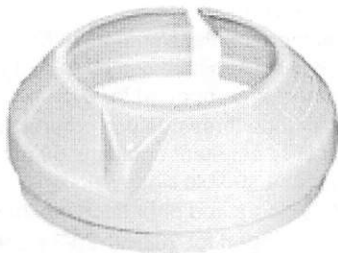
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ADDITIONAL ACCESSORIES FOR HOBART MIXERS

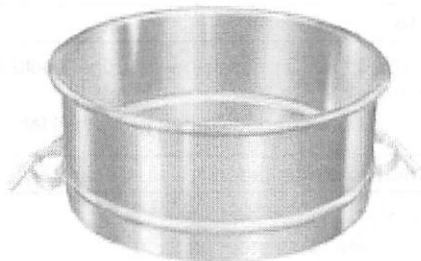
A wide selection of practical attachments and accessories for Mixers further increase their broad range of usefulness. These attachments meet specific needs and are constructed to operate with continued reliability.

BOWL SPLASH COVER



This is used to control splash of light ingredients during mixing operations.

BOWL EXTENSION RING



Provides higher sidewalls for the bowl to prevent throw-out of certain ingredients. Does not increase bowl capacity.

BOWL TRUCK ADAPTER



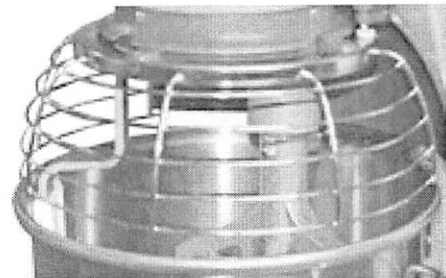
For use with 30 and 40-quart bowl sizes of floor model mixers. Inserts easily into the standard bowl truck.

BOWL TRUCK



Self-centering, with four rubber-tired wheels for easy portability when moving large bowls for floor model mixers.

BOWL SCRAPER

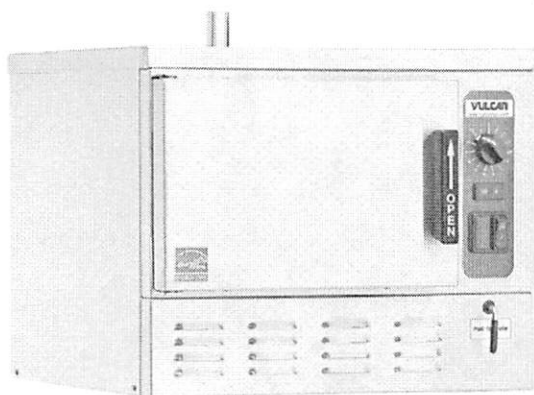


The scraper is used in conjunction with the B Beater or Wire Whips. While the agitator is mixing the product, the scraper is continuously scraping the inside of the mixer bowl. No more stopping mid-cycle to manually scrape down the sides of the bowl. The bowl scrapers are built to last and are made of urethane elastomer. The optional bowl scraper is available for the following models: HL120, HL200, D300, D340, HL600, HL800 and HL1400.

NOTE: Bowl scrapers should be used with Stainless Steel Bowls only.

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

S T E A M

VULCAN**C24EO SERIES
ELECTRIC BOILERLESS/
CONNECTIONLESS STEAMER**

Model C24EO3

**SPECIFICATIONS**

Single compartment electric connectionless steamer, Vulcan-Hart Model No. C24EO _____. 304 stainless steel exterior. Stainless steel cooking compartment. Generator pan is stainless steel with stamped water level line. Efficient steam generating system requires no water or drain connection. Solid sheathed tubular elements embedded in 1" thick cast aluminum sealed to pan bottom with thermal transfer compound for even heat distribution. Controls include three position control switch (timed cooking / Off / constant cooking). 60 minute timer. Low water light and audible signal. Heavy duty doors and door latch mechanisms. Power required 208 or 240 volt, 60 Hz, 1 or 3 phase. Phase is field convertible.

Exterior Dimensions:

C24EO3: 24"w x 33"d x 19½"h.

C24EO5: 24"w x 33"d x 26"h.

UL listed. Classified by UL to NSF std. #4. Meets ENERGY STAR® performance levels.

- ☐ **C24EO3** 3 pan capacity, 8 KW input
- ☐ **C24EO5** 5 pan capacity, 12 KW input

STANDARD FEATURES

- Stainless steel exterior.
- Stainless steel cooking compartment.
- Generator pan is stainless steel with stamped water level line.
- Efficient steam generating system, requires no water or drain connection.
- Solid sheathed tubular elements (8 KW)(12 KW) embedded in 1" thick cast aluminum sealed to pan bottom with thermal transfer compound for even heat distribution.
- Controls include three position control switch (timed cooking / Off / constant cooking). 60 minute timer. Low water light and audible signal.
- Heavy duty doors and door latch mechanisms.
- C24EO3 is shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
- C24EO5 is shipped for 208 or 240 volt, 60 Hz, 1 or 3 phase. Phase is field convertible. Voltage is NOT field convertible.
- One year limited parts and labor warranty.

OPTIONS

- ☐ 480 volt, 60 Hz, 3 phase power supply, includes step down transformer.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ 4" counter legs
- ☐ 12" x 20" stainless steel pans:
 - 1" deep (solid) (perforated). Qty. _____.
 - 2½" deep (solid) (perforated). Qty. _____.
 - 4" deep (solid) (perforated). Qty. _____.
- ☐ Stainless steel pan cover. Qty. _____.
- ☐ Open leg stand.
- ☐ 28" open leg stand with 24" x 28"h pan slides.
- ☐ 34" open leg stand with 24" x 28"h pan slides.
- ☐ Casters for open leg stand.
- ☐ Set of two universal pan slides for open leg stand.
- ☐ Stand sliding shelf.
- ☐ Stacking kit for two units with hardware, counter mount.
- ☐ Single point electrical connection kit 3-phase only
- ☐ Floor legs, 6".
- ☐ Floor caster, 6".
- ☐ Pull-out 12" x 20" sliding shelf (cooking compartment). Qty. _____.
- ☐ Cord and plug set.

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

S T E A M

VULCAN

C24EO SERIES ELECTRIC BOILERLESS/ CONNECTIONLESS STEAMER

EQUIPMENT CLEARANCE:

Rear: 6" Right and left side: 0"

PAN CAPACITIES:

MODEL	1" Deep	2½" deep	4" deep
C24EO3	6	3	2
C24EO5	10	5	3

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:

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

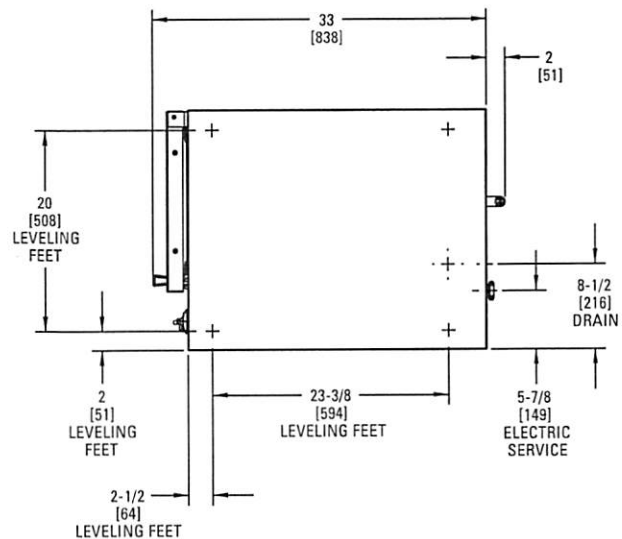
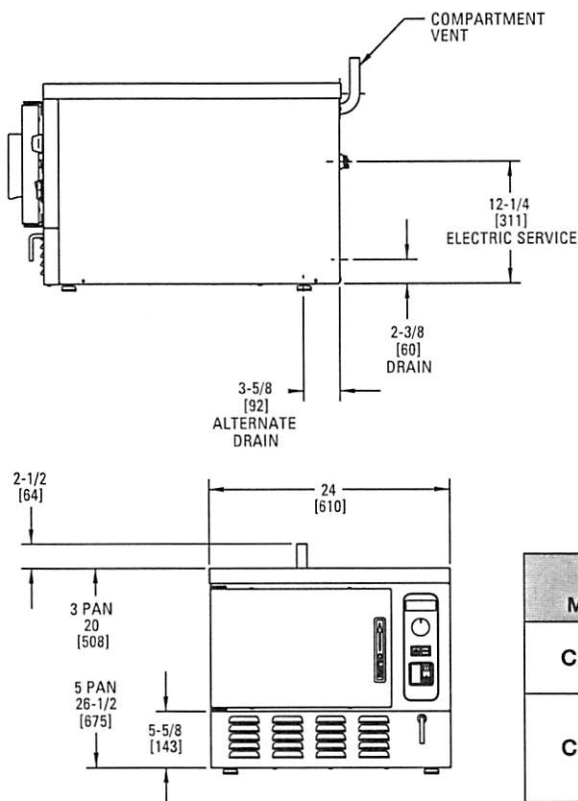
state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

SERVICE CONNECTIONS:

- ⚡ **Electrical Connection to Electrical Box:** 1½" (29mm) conduit.
- ⓧ **Vent**
- ⚡ **Drain:** ½" NPT nipple.

NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- It is the responsibility of the owner and installer to comply with local codes for installation.
- The installer may be required to provide means to reduce boiler drain water temperature to 140°F or less.
- If a drain line is connected to the steamer, the material must be suitable for 212°F water. If no drain plumbing is connected, a suitable catch pan must be used.
- This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	VOLTS	WATTS	AMPS	
			1-PHASE	3-PHASE
C24EO3	208	8000	38.5	22.2
	240	8000	33.3	19.2
C24EO5	208	12000	57.7	33.3
	240	12000	50.0	28.9
	480	12000	25.0	14.4

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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.