




Quote

08/06/2021

Project:
Woodmark Heavy Duty

To:
Bargreen Ellingson
Marc Michel
133 128th St SW
Everett, WA **98204**
866-722-2665
(425)740-2424 (Contact)

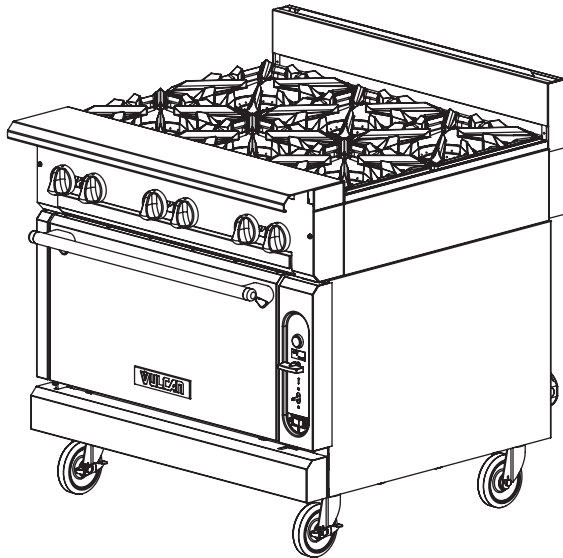
From:
RHI Solutions
Danny Sizemore
5628 Airport Way South
Suite 250
Seattle, WA **98108**
(425)251-0531
(425)251-0531 102 (Contact)

Item	Qty	Description	List Each	Discount	Net Each	Net Total
1	2 ea	HD Range, 36", 6 Open Burners	18,786.00	50/5/5/5/5/5/5/5	6,904.72	13,809.44
		 Vulcan V6B36S (1415.0 lbs total. Class: 85. Packed: 1 ea) V Series Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, cast iron grates, standard oven, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 260,000 BTU, CSA, NSF				
	2 ea	1 year limited parts & labor warranty, standard	0.00		0.00	0.00
	2 ea	Natural gas (specify elevation if over 2,000 ft.)	0.00		0.00	0.00
	2 ea	PRREGN-001 1" NPT pressure regulator with reducer (Natural gas)	566.00	50/5/5/5/5/5/5/5	208.03	416.06
	2 ea	1-1/4" rear gas connection, standard	0.00		0.00	0.00
	2 ea	Rear gas connection: cap & cover, both ends	0.00		0.00	0.00
	6 ea	Full 12" hot-top section, in lieu of 12" section	370.00	50/5/5/5/5/5/5/5	135.99	815.94
	2 ea	650 degree Oven thermostat with 1/2" steel deck	2,694.00	50/5/5/5/5/5/5/5	990.17	1,980.34
	2 st;	CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)	848.00	50/5/5/5/5/5/5/5	311.68	623.36
Total for item 1						17,645.14

Item	Qty	Description	List Each	Discount	Net Each	Net Total
2	1 ea	HD Range, 18" Hot Top	10,032.00	50/5/5/5/5/5/5	3,687.22	3,687.22
		Vulcan V118HB (232.5 lbs total. Class: 85. Packed: 1 ea)				
		V Series Heavy Duty Range, gas, 18", (1) 30,000 BTU hot top, polished cast iron, storage base with cabinet doors, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, CSA, NSF				
	1 ea	1 year limited parts & labor warranty, standard	0.00		0.00	0.00
	1 ea	Natural gas (specify elevation if over 2,000 ft.)	0.00		0.00	0.00
	1 ea	PRREGN-001 1" NPT pressure regulator with reducer (Natural gas)	566.00	50/5/5/5/5/5/5	208.03	208.03
	1 ea	1-1/4" rear gas connection, standard	0.00		0.00	0.00
	1 ea	Rear gas connection: cap & cover, both ends	0.00		0.00	0.00
	1 st;	CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)	848.00	50/5/5/5/5/5/5	311.68	311.68
Total for item 2						4,206.93
Merchandise			59,454.00			21,852.07
Grand Total			59,454.00			21,852.07

Manufacturer Summary

Mfr	FOB	ZIP	Class	Weight	Good Until	Total	Terms	Notes
Vulcan	Louisville	40201	85	1,647.5		\$21,852.07		Price includes free freight, two local service agents and free performance check by Hobart. (Start up available upon request and availability too.)

HEAVY DUTY COOKING**VULCAN****HEAVY DUTY GAS RANGE
6-BURNER / 36" WIDE GAS RANGE****Model V6B36C**

shown on a convection oven base

**SPECIFICATIONS**

36" wide heavy duty gas range, Vulcan Model No. V6B36 (modular) and V6B36B (cabinet base) or V6B36S (standard oven base) and V6B36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back, and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Six 35,000 BTU/hr. cast burners with lift-off burner heads. Individual pilots and controls for each burner. Heavy duty cast burner grates, easy lift-off 11" x 12" in front, 14" x 12" in rear. Grates are separate from aeration bowl for ease of cleaning. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides and indoor panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord and plug). Oven measures 27"w x 27"d x 13"h. Standard oven thermostat adjusts from 150° – 550°F. Convection oven adjusts from 175° – 550°F and the optional finishing oven for standard ovens adjusts from 300° – 650°F. Standard oven supplied with one rack, convection oven with two racks. Both ovens allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped. Total input 260,000 BTU/hr.

Exterior Dimensions:

36 3/4"d x 36"w x 36"h on 6" adjustable legs

- ☐ **V6B36** 6-Burners / Modular
- ☐ **V6B36B** 6-Burners / Cabinet Base
- ☐ **V6B36S** 6-Burners / Standard Oven
- ☐ **V6B36C** 6-Burners / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 35,000 BTU/hr. open top burners with lift off heads
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty cast grates
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", and "B" models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth ("S" models)
- ☐ Fan cooling package ("C" models)
- ☐ 4" adjustable flanged feet for modular models
- ☐ Less legs for dolly mounting for "S", "C", and "B" models
- ☐ 3" high toe base for curb mounting
- ☐ Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- ☐ 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for "S", "C", and "B" models
- ☐ Extra removable shelves for use with Universal rack guides (for cabinet base)
- ☐ "S" Grates
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Dolly frames
- ☐ Flexible gas hose – quick disconnect & restraining device

VULCAN

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



HEAVY DUTY GAS RANGE 6-BURNER / 36" WIDE GAS RANGE

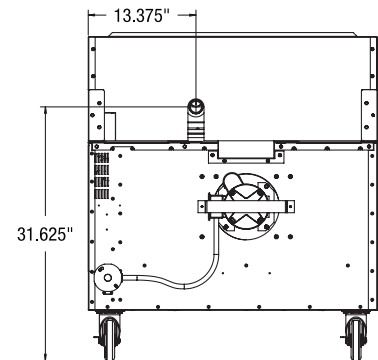
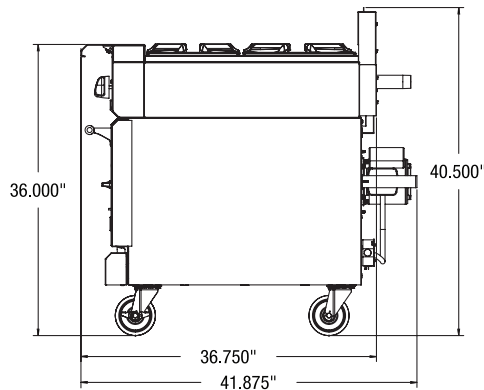
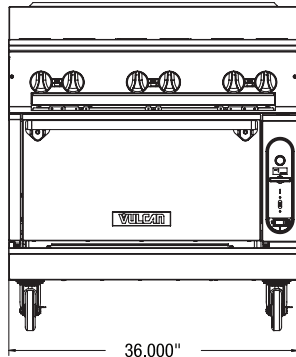
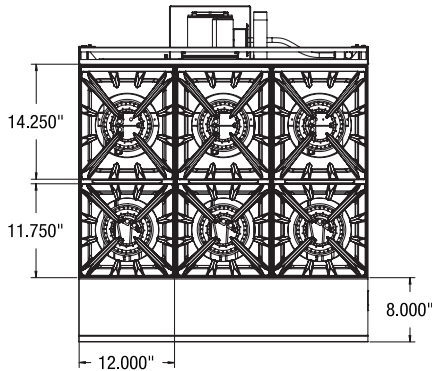
INSTALLATION INSTRUCTIONS

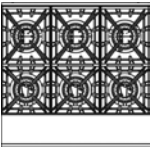
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V6B36	6-Burners / Modular	210,000	400 / 180
	V6B36B	6-Burners / Cabinet Base	210,000	435 / 196
	V6B36S	6-Burners / Standard Oven Base	260,000	690 / 311
	V6B36C	6-Burners / Convection Oven Base	242,000	730 / 329

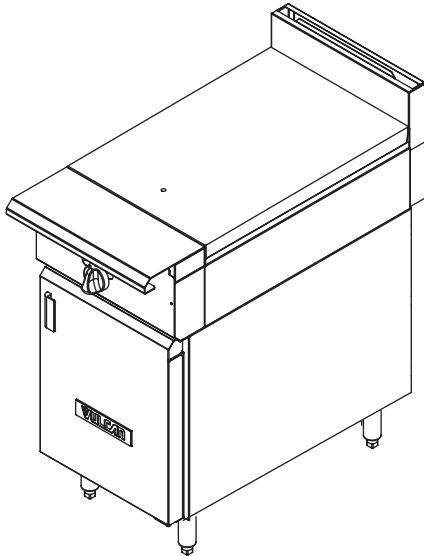
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HEAVY DUTY COOKING**VULCAN****HEAVY DUTY GAS RANGE
18" WIDE FULL HOT TOP GAS RANGE**

Model V118HB
(shown on cabinet base)

**SPECIFICATIONS**

18" wide heavy duty gas range, Vulcan Model No. V118H (modular) and V118HB (cabinet base). Stainless steel front, front top ledge, burner box, sides, base, stub back and 6" adjustable legs. 1¼" diameter front gas manifold and 1¼" rear gas capped. Heavy hot top castings. Individual pilots and controls for each burner. Total input 30,000 BTU/hr.

Exterior Dimensions:

36¾"d x 18"w x 40½"h on 6" adjustable legs

- ☐ **V118H** 18" Wide Full Hot Top / Modular
- ☐ **V118HB** 18" Wide Full Hot Top / Cabinet Base

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1¼" diameter front gas manifold and 1¼" rear gas connection (capped)
- 30,000 BTU/hr. burner
- Individual pilot and control for burner
- Heavy-duty top castings
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for cabinet base units (no legs for modular models)
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ 4" adjustable flanged feet for modular models
- ☐ Less legs for dolly mounting of cabinet base models
- ☐ 3" high toe base for curb mounting for cabinet base units

ACCESSORIES (Packaged & Sold Separately)

- ☐ ¾", 1", or 1¼" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for cabinet base models
- ☐ Extra removable shelves for use with Universal rack guides
- ☐ Banking strip
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Flexible gas hose with quick disconnect and restraining device

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HEAVY DUTY GAS RANGE

18" WIDE FULL HOT TOP GAS RANGE

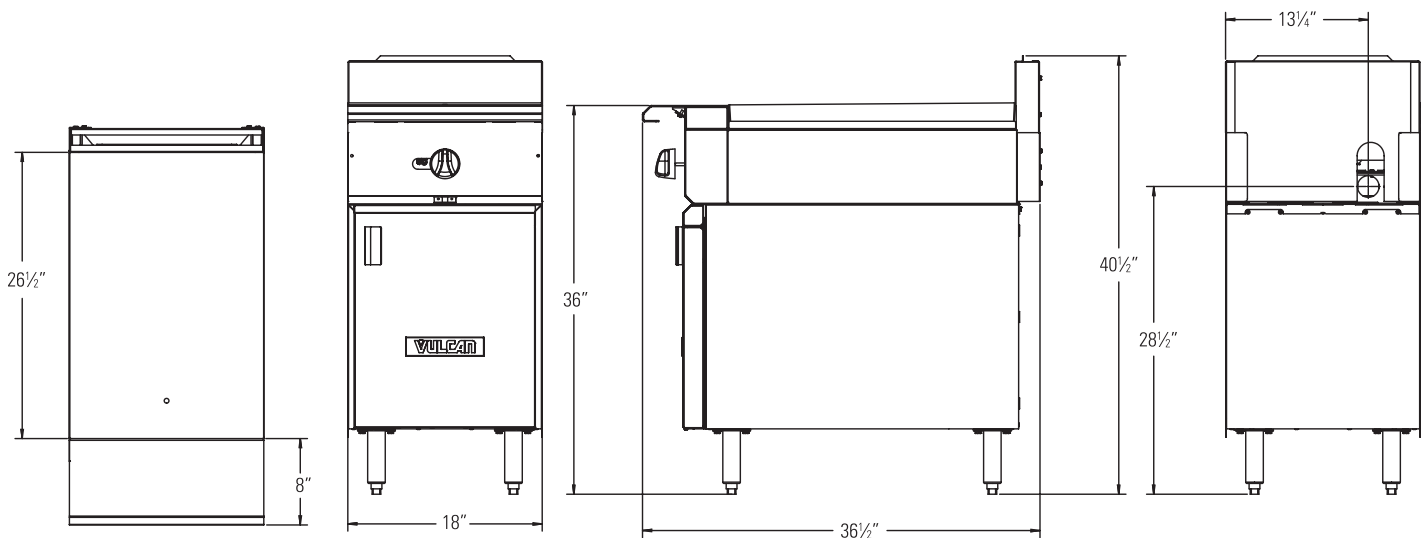
INSTALLATION INSTRUCTIONS

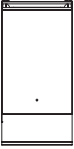
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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

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

Clearances	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V118H	18" Wide Full Hot Top / Modular	30,000	220 / 100
	V118HB	18" Wide Full Hot Top / Cabinet Base	30,000	285 / 129



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