



New Mexico Public Education Department
Coordinated School Health and Wellness Bureau

2014-2015 APPLICATION FOR SCHOOL FOOD EQUIPMENT FUNDS

COVER PAGE

Amount Requested: \$15,643

GRANT APPLICATION CONTACT INFORMATION

| | |
|--|---|
| School Food Authority (SFA) contact: | Mark Caldwell |
| Phone number (including area code): | (505)-428-3204 |
| E-mail: | mkcaldwell@santafecountynm.gov |
| School Name: | Santa Fe County Youth Development Facility |
| School Address | 425 Airport Road Santa Fe, NM 87507 |
| Number of sites in the SFA that are covered by this application: | 1 |
| % of students on free or reduced price lunch as demonstrated in the SFA's October 2013 NSLP claim: | 100 |
| Is 50% or more of your SFA's student population eligible for free/reduced price lunch? | Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |
| SFA's SAM number | No number known. I called and talked with Dawn Garcia on 08/11/14. She said it was not necessary. |
| Has your school received another NSLP Equipment Assistance Grant award? | Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> |
| If yes, what was the grant amount? | \$ _____ |
| When did you receive the grant? | _____ (year) |

GRANT NARRATIVE



New Mexico Public Education Department
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| Has your school received another NSLP Equipment Assistance Grant award? | Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> |
| If yes, what was the grant amount? | \$ _____ |
| When did you receive the grant? | _____ (year) |

GRANT NARRATIVE

| | |
|-----|--|
| 1. | Document that you are a 'high needs' school (where 50 percent or more of the enrolled students are eligible for free or reduced price meals). Santa Fe County Youth Development Program (YDP) is a secure facility that provides education to it's residents. Since the residents are incarcerated, they have no source of income to pay for meals and snack. Santa Fe County, with the assistance of NM PED and USDA, pays for the all meals and snacks for the residents. |
| 2. | In simple terms, what do you want to buy if you get this funding? Many times, youth in a RCCI are isolated from family, friends, familiar surroundings and their personal comfort foods. By obtaining these grant funds, SFC YDP will be able to prepare and serve the meals in more of a school cafeteria setting. This will provide a very critical opportunity to normalize our youth, as well as expand their ability to focus and concentrate on required tasks, rehabilitation and consistent participation in the myriad of available programming. Of equal importance would be the obvious efforts at achieving, and sustaining, high standards in all quality of life realms. Most importantly, the ability to affect positive shifts in behavior would be greatly enhanced, as well as conducive to overall efforts to assist youth while in our care. |
| 3. | Geographic Preference: Why should your school be a priority for funding? Geographically, the SFC YDP is centrally located within the county, however, youth who are at the facility come from different geographical, demographical and racial backgrounds. These differences can at times allow for dissatisfaction in the foods being offered. By equipping the cafeteria with the modernized equipment, the food service department will be able to offer a wider variety of foods that will assuredly increase the satisfaction level of the youth population. All of the listed narrative questions in this category truly blend themselves together as we are taking youth from all of these different walks of life and bringing them together in a foreign, and oft difficult, environment. |
| 4. | Financial Resources: Give details on any other funding organizations you have contacted with the hope of getting the equipment or funding for the needed equipment. Our only other funding source for equipment of this type is Santa Fe County itself. The YDP has many competing needs for capital outlay funding. A grant such as this would allow us to jumpstart a conversion to this type of service format. |
| 5. | Demographic Preference: Why do the students served by your SFA need this equipment? By equipping the cafeteria with the modernized equipment, the food service department will be able to offer a wider variety of foods that will assuredly increase the satisfaction level of the youth population. All of the listed narrative questions in this category truly blend themselves together as we are taking youth from all of these different walks of life and bringing them together in a foreign, and often difficult, environment. |
| 6. | Demographic Preference: Are the students difficult to reach? Students attending classes at the YDP come from all parts of our county, but are brought to us by law enforcement, or referred to us by the courts or school districts within the county. |
| 7. | Demographic Preference: Are you in a remote area? The SFC YDP is centrally located within Santa Fe County, however, youth who are at the facility come from all over our county, including the very rural areas of the county. |
| 8. | Demographic Preference: What is the % of poverty in your SFA? According to the 2012 Kids Count Data Book; in 2011, 24% of children under the age of 18 were living in poverty, and 16% of the total population was living in poverty. However, due to the nature of the facility, all of our students are dependent on Santa Fe County for all of their daily needs. |
| 9. | Demographic Preference: How many free lunches does the school serve on a daily basis? In fiscal year 2014, our average daily count was 14.32, so 15 would be a good daily count. Please note that this is seven (7) days per week. |
| 10. | Demographic Preference: How many children will benefit from the equipment? The YDP must be prepared to serve up to 63 meals every day. The facility is certified to hold as many as 63 children, and we need to be prepared to serve that many meals per day. |
| 11. | Explain how the purchase of this equipment can have a meaningful impact on the nutrition and quality of meals in your SFA. Nutritionally, the foods that would be able to be served can be made closer to service if not to order. This allows for a substantial nutritional increase in vegetables due to the nutrients remaining in the vegetable longer. Freshly baked products and cooked to order product will allow for a |

| | |
|-----|---|
| | much higher quality of foods being offered and in a pleasing manner by visual and smell. |
| 12. | Explain how purchase of this equipment can improve the safety of food at your NSLP site. During the last USDA NSL/NSB audit, we were very highly encouraged to offer two varieties of milk for the youth to choose from. Adding additional cooking, holding and refrigerated holding equipment to the cafeteria, will allow for us to provide these choices to the youth while ensuring a safe temperature range during service. In addition, the new cooking equipment would allow us to cook the food closer to service, reducing the length of time in holding and allowing for fresher product. |
| 13. | Explain how purchase of this equipment can improve your program's energy efficiency. The current equipment that we have is all at least 10 years old, if not older. The purchase of newer, more energy efficient equipment can only help to lessen our energy use. |
| 14. | Explain how the new equipment can help you improve or expand the numbers of students who use your national school lunch program. Santa Fe County will look into being an emergency back up site to the Santa Fe School District for food delivery to students. The YDP also must be prepared to serve as a back up facility to our adult facility, and work with Santa Fe County Emergency Preparedness staff in case of an emergency. |
| 15. | Explain how the equipment you want to buy can support your goal of adopting a 'smarter' lunch room—that is, one that is more convenient, more appealing to students, and highlights healthier choices and/or options. Purchasing the new equipment will allow us to change from a residential style of feeding where prepared trays are delivered to the housing unit for consumption and opening up the cafeteria where the youth can enjoy more of a school cafeteria feel and look. Visually, education posters, nutritional documentation and other education-based information can be presented for a learning experience as well. Social interaction skills will be learned as they interact with other youth in the cafeteria. This cafeteria atmosphere will also allow the youth to observe their meals being plated for a greater sense of satisfaction and confidence in their meal. |

TECHNICAL DETAILS

| | |
|----|---|
| 1. | <p>Equipment: Explain why you need <i>this</i> particular equipment.</p> <ul style="list-style-type: none"> - Grill. No grill currently. Need for multiple breakfast, lunch and dinner offerings. - Oven. No oven currently. Need for multiple baking of breads, deserts and meat dishes. - Refrigeration. No table top refrigeration currently. Need for safe display of milk, beverages, desserts and salad offerings. |
| 2. | <p>Equipment: How old is the equipment you want to replace? This would be new equipment to our facility, so we would not be replacing any equipment.</p> |
| 3. | <p>Equipment: Will you purchase the equipment from a supplier that is minority-owned, a women's business enterprise, or a small business? Santa Fe County will purchase the items from a minority-owned, women's, or small business if that is whom we received the best price for the items to be purchased.</p> |
| 4. | <p>Technical Information: Clearly and accurately describe the product you wish to purchase; detail the technical requirements in terms of function to be performed, the range of acceptable features and whether and how this item meets those features. We have attached specification sheets and a quote for the items that we are applying to purchase.</p> <p>The first item is a 48" range with 4 burners and a 24" griddle. The brand and model that was priced is a Garland/US Range Model #U48-4G24LL Gas Resturaunt Range. The range has 4-32,000 BTU open burners, a 24" x 23" x 5/8" thick griddle plate and two (2) space-saver ovens with 3 position rack guides. The range is stainless steel. This piece of equipment will be used to cook a variety of breakfast, lunch and dinner offerings. With this range, students will be able to see their food being made and know that it is freshly made.</p> <p>The second piece of equipment is a Table Top refrigeration unit. The brand and model that we priced is a True Food Service Equipment Model # GDM-5PT-LD Countertop Pass-Through Refrigerated Merchandiser. The unit has two(2) shelves, a laminated vinyl exterior, white aluminum interior with a stainless steel floor, it has two doors for easy access and and restocking. This piece of equipment will allow us to display milk, beverages, salad, and other cold items at the proper tempurature in an attractive manner.</p> <p>The third item is a double deck convection oven. The brand and model that was priced is a Garland/US Range Model #SUMG-200 double deck Gas Convection Oven with solid state controls, a tempurature range between 150 and 500 degrees, electromechanical thermostat, 60 minute timer, five (5) chrome plated ten (10) position oven racks per deck, electronic spark ignition dependant 60/40 doors with double paned thermal window in left had doors. It has a stainless steel front. This piece of equipment will be used to cook a variety of baked goods, desserts, and meat dishes. With this oven, students will be able to see their food being made and know that it is freshly made.</p> |
| 5. | <p>Generic vs. Brand Name: discuss "brand name or equal" descriptions requirements and what consideration you have made in deciding to purchase this particular brand. The Santa Fe County Procurement Division will let us specify a Brand and Model Number, but we are required to allow for an equal to be substituted during the procurement process. We priced these brands on the advice of our food service contractor, "Trinity Services".</p> |
| 6. | <p>Metric Measurement: Does this equipment calibrate information in metric measurements? (Metric calibration is preferred over non-metric) Yes <input type="checkbox"/> No <input checked="" type="checkbox"/></p> |
| 7. | <p>Energy Efficiency: Is this equipment designed to be energy efficient, conserve natural resources and protect the environment? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/></p> |

| | |
|----|--|
| 8. | <p>Cost Break-Out:</p> <p>What is the retail cost of the equipment? \$16,356</p> <p>What is your purchase price? \$13,003</p> <p>What charges will you incur for delivery and installation? \$2,640</p> <p>Do you want the grant to cover these delivery and installation expenses? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/></p> |
| 9. | <p>Attach the SFA's FY 2013 income and expenses statement along with the current SFA fund balance as Exhibit A.</p> |

SIGNATURE AND ASSURANCE

ASSURANCE THAT SFA WILL AVOID PURCHASING ANY UNNECESSARY ITEM

This SFA assures the Public Education Department (PED) that it will not purchase any unnecessary item with funding provided under the NSLP Equipment Grant: DM (initials of person signing below)

I certify that I am authorized to submit this application for funding for the Santa Fe County Youth Development Program (SFA name) in order to receive USDA grant funds for purchase of equipment for the National School Lunch Program.

Print Name

Katherine Miller

Katherine Miller, Santa Fe County Manager

Signature

Date: 08/28/14

Approved as to form

Santa Fe County Attorney

By: *[Signature]*

Date: 8/27/14

JM 8/28/14

| | |
|----|---|
| 8. | Cost Break-Out: What is the retail cost of the equipment? \$16,356 What is your purchase price? \$13,003 What charges will you incur for delivery and installation? \$2,640 Do you want the grant to cover these delivery and installation expenses? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |
| 9. | Attach the SFA's FY 2013 income and expenses statement along with the current SFA fund balance as Exhibit A. <i>N/A</i> |



GSA Contract Holder
FSS Contract GS-07F-0462N

08/21/2014

2454

Quotation

Project: 140813 Santa Fe County NM

From: IFE
Misty Perinne
171 Saxony, Ste 201
Encinitas, CA 92024
(760)436-3598
281.288.7909 (Contact)
760.436.3599 (Fax)
misty@ifemarketing.com

*We are pleased to submit the following quotation for your consideration.
This price is valid for 30 days unless otherwise specified
IFE Marketing GSA Contract # GS-07F-0462N*

| Item | Qty | Description | Sell | Sell Total |
|-----------------------|------|--|------------------------|-------------------|
| 1A | 1 ea | RANGE, 48", 4 BURNERS, 24" GRIDDLE Garland/US Range Model No. U48-4G24LL Packed: ea U Series Restaurant Range, gas, 48", (4) 32,000 BTU open burners, 24" x 23" x 5/8" thick smooth steel griddle plate, (2) space-saver ovens with 3 position rack guides with oven rack, stainless steel front, sides, plate rail, 2-piece back guard and shelf, 6" stainless steel legs with adjustable feet, 228,000 BTU, NSF, CSA (US Range) | \$3,807.87 | \$3,807.87 |
| | 1 ea | One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard | | |
| | 1 ea | Gas type to be specified | | |
| | 2 ea | Thermostatically controlled griddle, add per thermostat, for each 12" section | \$190.53 | \$381.06 |
| | 1 ea | Stainless steel 2-piece back guard an shelf, standard | | |
| | 1 ea | 6" Stainless steel legs with adjustable feet, standard | | |
| | 1 ea | IFE FREIGHT Free Freight Offered within Contiguous United States. | | |
| | 1 ea | IFE INSTALLATION Standard one trip installation, uncrate, assemble, set in place, final connections within 3', startup, & Calibrate. | \$800.00 | \$800.00 |
| Weight: 667 lbs total | | | | |
| | | | Extended Total: | \$4,988.93 |
| 2 | 1 ea | REFRIGERATED DISPLAY CASE | \$2,196.18 | \$2,196.18 |

Initial: _____

| Item | Qty | Description | Sell | Sell Total |
|---|------|--|------------------------|-------------------|
|  | | True Food Service Equipment Model No. GDM-5PT-LD Packed: ea Countertop Pass-thru Refrigerated Merchandiser, (2) shelves, laminated vinyl exterior, white aluminum interior with stainless steel floor, (1 fr/1 bk) Low-E thermal glass hinged door, LED interior lighting, sign decal, leg levelers, 1/5 HP, 115v/60/1, 5.2 amps, 9' cord, NEMA 5- 15P, MADE IN USA | | |
| | 1 ea | Self-contained refrigeration standard | | |
| | 1 ea | Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics | | |
| | 1 ea | Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics | | |
| | 1 ea | Exterior: Permanent non-peel non-chip white vinyl, standard (walnut and black also available as an option) | | |
| | 1 ea | Illuminated sign decal: S-TS-01 "TRUE Stripe" graphic, standard | | |
| | 1 ea | IFE INSTALLATION Standard one trip installation, uncrate, assemble, set in place, final connections within 3', startup, & Calibrate. | \$800.00 | \$800.00 |
| | 1 ea | IFE EST FREIGHT Estimated Freight Charges | \$239.34 | \$239.34 |
| | | Weight: 210 lbs total | | |
| | | | Extended Total: | \$3,235.52 |

| | | | | |
|--|------|--|------------------------|-------------------|
| 5 | 1 ea | CONVECTION OVEN | \$6,168.13 | \$6,168.13 |
|  | | Garland/US Range Model No. SUMG-200 Packed: ea Summit Series Convection Oven, gas, double-deck, solid state controls with 150° - 500° F, electromechanical thermostat and 60 minute timer, (5) chrome plated (10) position oven racks per deck, electronic spark ignition, dependant 60/40 doors with double paned thermal window in left hand door, stainless steel front, sides, top, 6-1/2" legs, porcelain cavity, 106,000 BTU, UL, cUL, NSF (USRange) | | |
| | 1 ea | (1) year limited parts warranty & (1) year labor warranty, Door warranty (5) year limited parts except window, covers products purchased and installed in the USA only, standard | | |
| | 1 ea | Gas type to be specified | | |
| | 2 ea | (2) 120v/60/1ph, 3/4 hp, 9.8 amps, NEMA 5-15P , standard | | |
| | 1 ea | Top Oven: Window in right hand door | \$224.77 | \$224.77 |
| | 1 ea | Bottom Oven: Window in right hand door | \$224.77 | \$224.77 |
| | 1 ea | IFE FREIGHT Free Freight Offered within Contiguous United States. | | |
| | 1 ea | IFE INSTALLATION Standard one trip instaliation, uncrate, assemble, set in place, final connections within 3', startup, & Calibrate. | \$800.00 | \$800.00 |
| | | Weight: 1500 lbs total | | |
| | | | Extended Total: | \$7,417.67 |

| | |
|--------------|--------------------|
| Merchandise | \$15,642.12 |
| Total | \$15,642.12 |

This quotation is subject to acceptance within 30 days. Pricing is good for items shipped 60 days ARO or 180 days after date of this quote, whichever comes first. Subject to change at IFE's discretion without notice.

Estimated freight charges do not include liftgate, inside delivery, delivery notification, driver verification, uncrating, setting in place, final connections, installation or trash removal unless otherwise specified.

This quotation is based on information provided to us. We are not responsible for this quotation meeting your requirements if based on incorrect or incomplete information. Please check our quotation carefully. Verify all model numbers, dimensions, voltages, and gas types.

IFE Marketing is an SBA registered small business.

Acceptance: _____ Date: _____

Printed Name: _____



U Series 48" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

U Series 48" Gas Restaurant Range

Models:

- | | | | | |
|----------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|------------------------------------|
| <input type="checkbox"/> U48-8RS | <input type="checkbox"/> U48-6G12RS | <input type="checkbox"/> U48-4G24RS | <input type="checkbox"/> U48-2G36RS | <input type="checkbox"/> U48-G48RS |
| <input type="checkbox"/> U48-8SS | <input type="checkbox"/> U48-6G12SS | <input type="checkbox"/> U48-4G24SS | <input type="checkbox"/> U48-2G36SS | <input type="checkbox"/> U48-G48SS |
| <input type="checkbox"/> U48-8LL | <input type="checkbox"/> U48-6G12LL | <input type="checkbox"/> U48-4G24LL | <input type="checkbox"/> U48-2G36LL | <input type="checkbox"/> U48-G48LL |



Model U48-8LL

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

Standard on Applicable Models:

- Cabinet base in lieu of oven
- Ergonomic split cast iron top ring grates
- Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 Btuh/ 9.37 kW (space saver) or 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large oven w/porcelain ribbed bottom & door, aluminized steel top, sides and back; std. oven fits sheet pans 18x26 in both directions
- Nickel plated oven rack and 3-position removable oven rack guide

- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change Suffix RS to CS

Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Grooved griddle in 1/2 or full plate section widths
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Stainless steel back for high shelf, low profile backguard or range
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Stainless steel door for storage models: double storage models (SS) 18-15/16" (481mm) wide per section, standard oven with small storage models 15-3/4" (400mm) wide
- Intermediate stainless steel shelf for storage base models, 12" or 24" wide
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications:

Gas restaurant series range with 2 space saver ovens, 20" (508mm) wide or large capacity oven 26-1/4" (667mm) wide. 47-1/4" wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Eight powerful 2 piece 32,000 Btuh/9.37 kW (Natural Gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of

open burners. Porcelain oven bottom and door liner. Durable heavy duty oven door w/ "keep cool" handle. Heavy cast iron "H" oven burner rated 32,000 Btuh/ 9.37 kW (natural gas) for space saver oven, and 38,000 Btuh/11.13 kW (natural gas) for standard oven. Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven in lieu of standard oven or storage base in lieu of oven(s).

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668





U Series 48" Gas Restaurant Range

OB=Open Burners

G=Griddle

O=Oven(s)

Shipping volume, all models= 65 Cu Ft

| Model Number | OB | G | O | Total BTU/Hr Natural | Ship Wt. | |
|-------------------------|----|-----|---------|----------------------|----------|-----|
| | | | | | Lbs. | Kg |
| U48-8LL | 8 | — | (2) 20" | 320,000 | 572 | 259 |
| U48-8RS ¹ | 8 | — | (1) 26" | 294,000 | 539 | 264 |
| U48-8SS | 8 | — | — | 256,000 | 402 | 182 |
| U48-6G12LL | 6 | 12" | (2) 20" | 274,000 | 602 | 273 |
| U48-6G12RS ¹ | 6 | 12" | (1) 26" | 248,000 | 569 | 258 |
| U48-6G12SS | 6 | 12" | — | 210,000 | 432 | 196 |
| U48-4G24LL | 4 | 24" | (2) 20" | 228,000 | 667 | 303 |
| U48-4G24RS ¹ | 4 | 24" | (1) 26" | 202,000 | 604 | 274 |

| Model Number | OB | G | O | Total BTU/Hr Natural | Ship Wt. | |
|-------------------------|----|-----|---------|----------------------|----------|-----|
| | | | | | Lbs. | Kg |
| U48-4G24SS | 4 | 24" | — | 164,000 | 497 | 255 |
| U48-2G36LL | 2 | 36" | (2) 20" | 182,000 | 672 | 305 |
| U48-2G36RS ¹ | 2 | 36" | (1) 26" | 156,000 | 639 | 290 |
| U48-2G36SS | 2 | 36" | — | 118,000 | 502 | 228 |
| U48-G48LL | — | 48" | (2) 20" | 136,000 | 692 | 314 |
| U48-G48RS ¹ | — | 48" | (1) 26" | 110,000 | 659 | 299 |
| U48-48GSS | — | 48" | — | 72,000 | 522 | 237 |

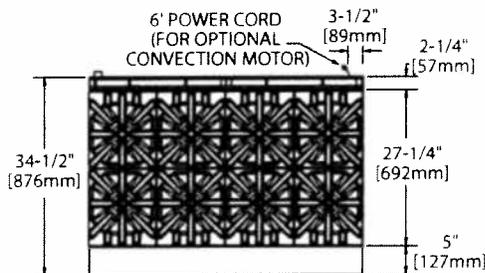
¹ Available with convection oven change RS to CS

| Width In (mm) | Depth ² In (mm) | Height w/shelf In (mm) | Oven Interior-in (mm) | | | Combustible Wall Clearance-in (mm) | | Entry Clearances In (mm) | | Manifold Operating Pressure | |
|---------------|----------------------------|------------------------|-----------------------|--------------------|--------------------|------------------------------------|---------|--------------------------|--------------|-----------------------------|------------------|
| | | | Height | Depth ³ | Width ⁴ | Sides | Rear | Crated | Uncrated | Natural | Propane |
| 47-1/4 (1200) | 34-1/2 (876) | 57 (1448) | 13 (330) | 26 (660) | 26-1/4 (667) | 14 (356) | 6 (152) | 37 (940) | 36-1/2 (927) | 4.5" WC (11 mbar) | 10" WC (25 mbar) |

² Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ³ Convection oven depth 22" (559mm)

⁴ Space-saver oven is 20" (508mm) wide Note: Installation clearance reductions are applicable only where local codes permit.

SPACE SAVER OVEN MODEL



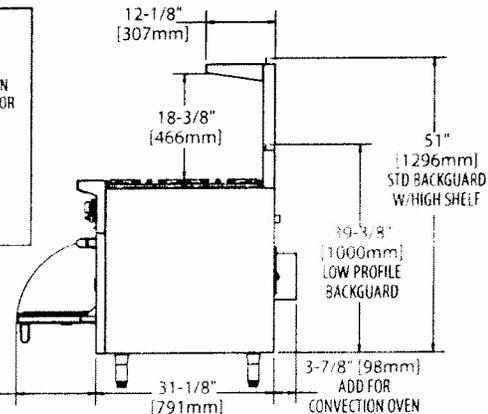
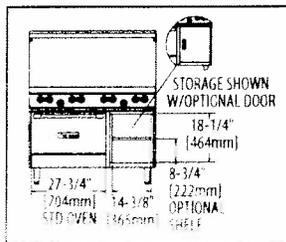
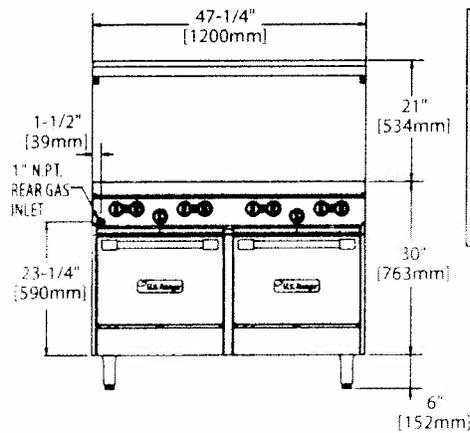
| Burner Ratings (BTU/Hr/kW) | | | | |
|----------------------------|-------------|-----------------|-----------------------------|------------------|
| Gas Type | Open Top | Griddle/Hot Top | Standard Oven or Convection | Space Saver Oven |
| Natural | 32,000/9.37 | 18,000/5.27 | 38,000/11.13 | 32,000/9.37 |
| Propane | 26,000/7.61 | 18,000/5.27 | 32,000/9.38 | 28,000/8.20 |

Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.

FULL SIZE OVEN SHOWN ON LEFT, STANDARD ON RIGHT



Form# U48 Series (07/29/11)

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts Service 1-800-427-6668





TRUE FOOD SERVICE EQUIPMENT, INC.
 2001 East Terra Lane • O'Fallon, Missouri 63366
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A # _____

S/S # _____

Model: **GDM-5PT-LD** **Glass Door Merchandiser:**
Swing Door Pass-Thru Counter-Top Refrigerator with LED Lighting



GDM-5PT-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.
- ▶ Pass-thru design allows for convenient restocking, fast service, and attractive display.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing doors. Positive seal, torsion type closure system.
- ▶ "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



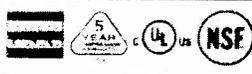
ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number) Specifications subject to change without notice

| Model | Doors | Shelves | Cabinet Dimensions (inches) (mm) | | | HP | Voltage | Amps | NEMA Config. | Cord Length (total ft.) (total m) | Crated Weight (lbs.) (kg) |
|------------|-----------|---------|----------------------------------|---------------|-----------|------------|--------------------------|------------|--------------|-----------------------------------|---------------------------|
| | | | L | D† | H* | | | | | | |
| GDM-5PT-LD | 1 fr/ 1bk | 2 | 24 610 | 23 7/8 607 | 37 940 | 1/8 1/4 | 115/60/1 230-240/50/1 | 5.2 3.0 | 5-15P ▲ | 9 2.74 | 210 96 |

† Depth does not include 1 1/8" (35 mm) each side for door handle.
 * Height does not include 1" (26 mm) for system mechanical components.

▲ Plug type varies by country

| | | |
|---|-------------------|----------------------|
|  | <p>APPROVALS:</p> | <p>AVAILABLE AT:</p> |
| <p>2/14 Printed in U.S.A.</p> | | |

Model:
GDM-5PT-LD

Glass Door Merchandiser:
Swing Door Pass-Thru Counter-Top Refrigerator with LED Lighting



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blade gives True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Cabinet fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOORS

- "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long extruded handle.
- Self closing doors. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 19 1/16" L x 18" D (501 mm x 458 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Pass-thru design allows for convenient rear loading and front access for serving.
- See our website www.truemfg.com for latest color and sign offerings.
- NSF-7 compliant for open food product.

ELECTRICAL

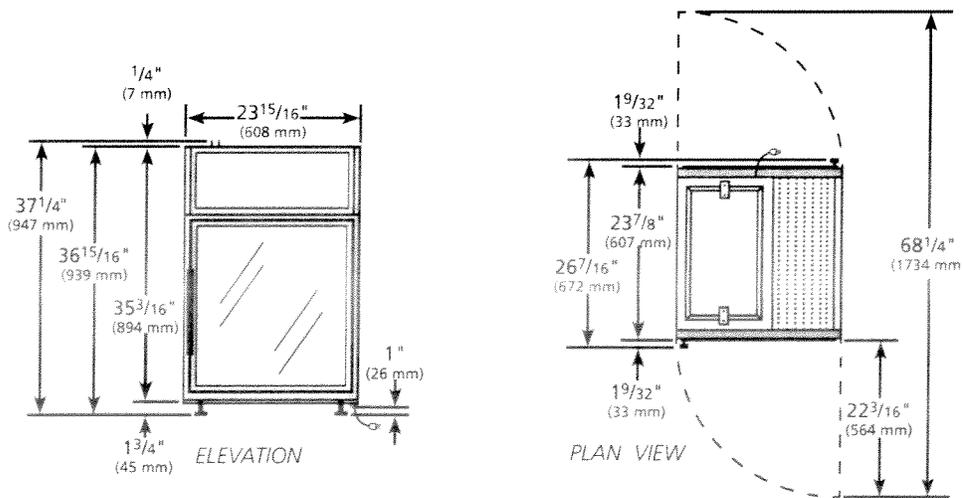
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 4" (102 mm) legs.
- Black exterior.
- Walnut exterior.
- Stainless steel exterior.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Barrel lock (factory installed).
- Additional shelving.
- 1 1/4" (32 mm) pricing strips.

PLAN VIEW



WARRANTY
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

| | | | | | | |
|--|------------|-----------|---------|---------|---------|------|
| | Model | Elevation | Right | Plan | 3D | Back |
| | GDM-5PT-LD | TFAY50E | TFAY51S | TFAY51P | TFAY513 | |

TRUE FOOD SERVICE EQUIPMENT

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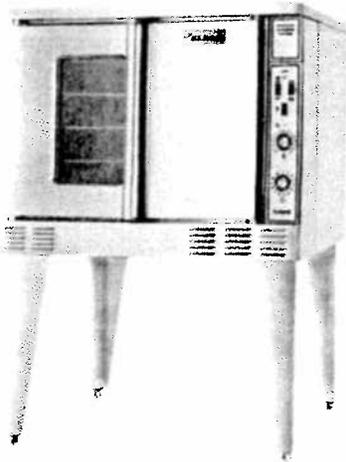
Summit Gas Convection Oven

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Summit Gas Convection Oven

Models:

- SUMG-100 SUMG-200



Model SUMG-100

Note: Ovens supplied with casters must be installed with an approved restraining device.

Standard Features:

- Solid State control with electro-mechanical timer
- Direct spark ignition with 100% safety shutoff
- Two-speed fan control (high, low and pulse) with 3/4 HP fan motor
- Total of 53,000 BTU(15.53 kW) loading per oven cavity
- Natural or propane gas
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in left-hand door and interior lighting
- Porcelain enameled oven interior with coved corners
- Five (5) chrome plated ovens racks on 10-position rack guides
- Double deck models available, 200 models
- One year limited parts and labor warranty (USA and Canada only)

- Five year limited door warranty, excluding window (USA and Canada only)

Optional Features:

- Windows in both doors
- Stainless steel solid doors
- Extra oven racks
- Swivel casters, (4) w/ front brakes
- Low profile casters, (4) w/ front brakes (double ovens only)
- Open base with rack guides and shelf (stainless steel)
- Canopy diverter (stainless steel)
- Direct connect vent
- Gas flex hose w/quick disconnect & restraining device
- Back enclosure (stainless steel)

Specifications:

U.S. Range Summit Full-Size Standard Depth, gas convection oven. 53,000 BTU (15.53 kW) cavity, 3/4 HP fan motor with two-speed fan speed control. Direct spark ignition. Natural or propane gas. Solid State Control with 60-minute timer. Porcelain enameled oven interior with coved corners, five (5) oven racks and 10-position rack guides. All model interiors are 29" (736mm) W by 24" (610mm) H, depth is 24" (610mm) Stainless steel front, sides, top, and legs. 60/40 dependent door design with double pane thermal window in left-hand door and interior lighting. 200 Models are double deck units. Specify voltage if other than 115 volt, 60 Hz, 1 phase. UL, CUL Gas-Fired and NSF Listed.



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Summit Gas Convection Oven

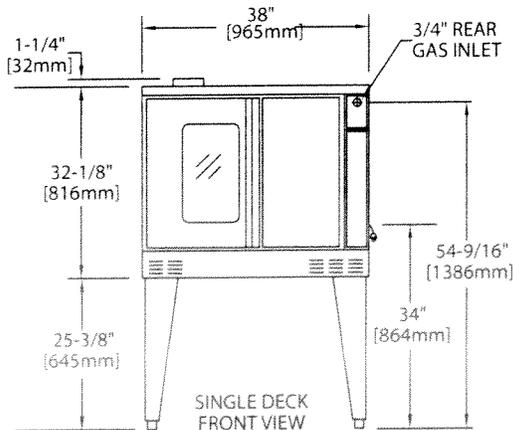
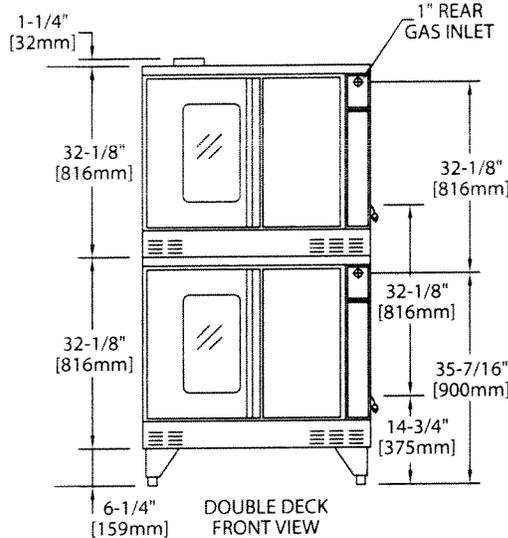
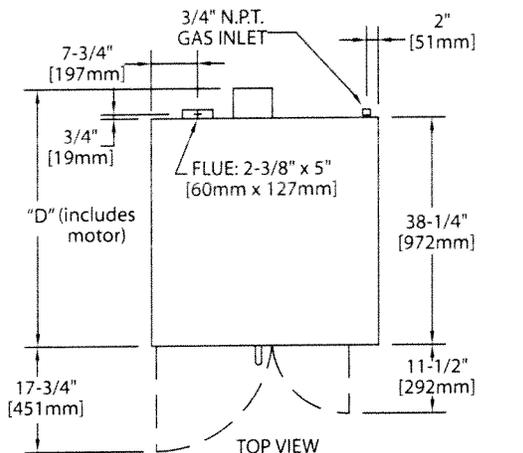
| Model | Int. Dimensions :In (mm) | | | Ext. Dimensions: In (mm) | | | Ship Wt | Ship Dim. |
|----------|--------------------------|----------|----------|--------------------------|---------------|---------------|----------|-----------|
| | W | H | D | W | H** | D (w/motor) | Lbs/kg | Cubic Ft. |
| SUMG-100 | 29 (736) | 24 (610) | 24 (610) | 38 (965) | 57-1/2 (1461) | 41-1/4 (1048) | 750/341 | 80 |
| SUMG-200 | 29(736) | 24(610) | 24(610) | 38(965) | 70-1/2 (1791) | 41-1/4 (1048) | 1500/682 | 160 |

** Height with or without standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).

| Models | Input Ratings, Natural & Propane | | | Operating Pressure * | | Electrical Specifications | |
|-------------|----------------------------------|-----------|----------------|----------------------|---------------------|---------------------------|-----------|
| | BTU/hr | kW Equiv. | Gas Inlet | Natural | Propane | 120V/1Ph. | 240V/1Ph. |
| Single Deck | 53,000 | 15.53 | (1) @ 3/4" NPT | 4" WC (10 mbar) | 10" WC (25 mbar) | (1)@9.8A | (1)@ 5.2A |
| Double Deck | 106,000 | 31.06 | (1)@1" NPT | | | (2)@9.8A | (2)@ 5.2A |

*Maximum Pressure 13.8" WC @ 70°F (21°C)

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes. These appliances are intended for commercial use by professionally trained personnel.



| Installation Notes: | | | |
|---|---------------|----------|--------------|
| Combustible & Non-Combustible Wall Clearances: | | | |
| Sides | 1" (25mm) | Back | 3" (76mm) |
| Entry Clearances: In (mm) | | | |
| Crated | 44-1/2 (1130) | Uncrated | 32-1/2 (826) |

Notes:

- Standard electrical specifications include motor requirements.
- (120V units) 115V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60Hz.
- (240V units) 200-240V, 3/4 HP, 2-speed motor; 1140 and 1725 rpm, 60 Hz.
- A 6 ft. line cord is provided for each 120V deck with a (NEMA #5-15P) plug.
- U. S. Range recommends a separate 15 AMP circuit for each 120V unit.

Form# SUMG (03/21/14)

