



# Quote

06/15/2023

**Deliver To:**

City of Foley  
Logan Eberly  
407 East Laurel Avenue  
Foley, AL 36536  
(251) 970-1867 (Contact)  
(251) 952-4014 (Fax)  
leberly@cityoffoley.org

**Project:**

City of Foley - Electric Range

**From:**

Hannah McNeill  
Hawk, Inc.  
301 Hawk Place  
Montgomery, AL 36117  
(334) 306-2360  
HannahMcNeill@hawkinc.com

Item	Qty	Description	List Each	Discount	Net Each	Net Total
1	1 ea	<b>RANGE, 60", 6 ROUND SOLID BURNERS, 24" GRIDDLE</b> Imperial Model No. IR-6-G24T-E Pro Series Restaurant Range, electric, 60", (6) round elements, (1) 24" thermostatic griddle, (2) standard ovens, (1) chrome rack per oven, splatter screen, infinite heat controls, porcelain oven interior, stainless steel front, sides, backguard, landing ledge & kick plate, 6" legs, adjustable feet, cETLus, ETL-Sanitation, CE	\$30,329.00	50	\$15,747.00	\$15,747.00
	1 ea	Limited one year parts and labor warranty, standard	\$0.00		\$0.00	\$0.00
	1 ea	(2) 208v/60/1-ph, 84.0/55.0 amps, 25.3 kW	\$0.00		\$0.00	\$0.00
	1 ea	Stainless steel backguard with shelf standard	\$0.00		\$0.00	\$0.00
	1 ea	Casters (set of 4) 6", per set	\$0.00	50	\$0.00	\$0.00
<b>Total for item 1</b>						<b>\$15,747.00</b>
<b>Grand Total</b>						<b>\$15,747.00</b>

**Delivery to your location included.**

**Prices are good for purchasing within 30 days and subject to availability.**

Before confirming purchase, please verify electrical.

**Payment Terms: NET 30 Days**

We appreciate the opportunity to do business with you. We work very hard to please our customers and communication is the key to a successful and enjoyable relationship. Please call us if you have any questions or if we may improve our

service to you.

**Hannah Padilla**

Statewide Cafeteria and Kitchen Products Contract  
MA220000002186

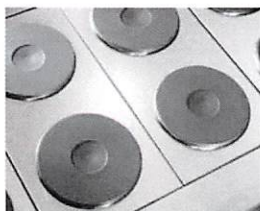
Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

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

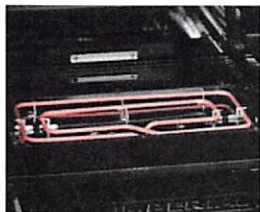
Project Grand Total: \$15,747.00

**Model Numbers**

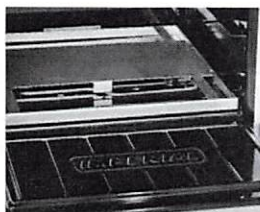
IR-10-E      IR-10-E-XB  
IR-10-E-CC   IR-6-G24T-E  
IR-4-G36T-E



9" (229 mm) sealed round plate elements with easy to clean flat surface.



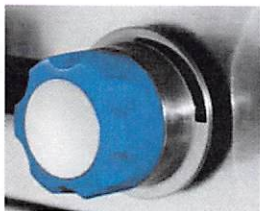
5 KW element provides even heating throughout the oven cavity.



Splatter screen protects the element from spills.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a Valox™ heat protection grip.



IR-10-E shown with optional casters

**ROUND PLATE ELEMENTS** - 2 KW round plate elements with easy-to-clean flat surface.

- Provides a solid flat surface for fast, even heating.
- Plates are 9" (229) diameter for maximum pan contact.
- Solid top prevents spills from entering unit making clean-up easy.
- Infinite heat controls for maximum cooking flexibility.

**GRIDDLE TOP** - Thick highly polished 3/4" (19 mm) steel plate with thermostat controls.

- 21" (533 mm) plate depth.
- Even heating elements across the griddle section provide consistent temperature across the plate.
- 4" (102 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can is removable for easy cleaning.

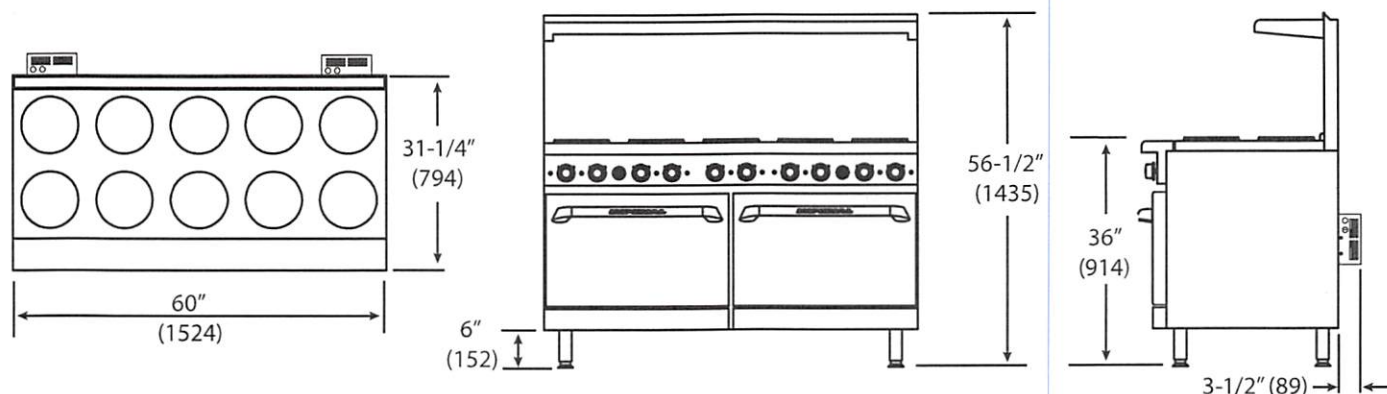
**STANDARD OVEN** - High performance 5.3 KW element provides even heating throughout the oven interior.

- Unique baffle above the element distributes heat flow to provide even cooking temperatures. Splatter screen protects the element from spills.
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by side.
- Oven is 26½" w x 26" d x 14" h (673 x 660 x 356 mm).
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized sides, rear, deck and door lining.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

**CONVECTION OVEN** - 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.





## 60" ELECTRIC RANGES

TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KW) LBS
	IR-10-E	10	N/A	(444) 980
	IR-10-E-XB	10	N/A	(425) 940
	IR-10-E-CC	10	N/A	(493) 1090
	IR-6-G24T-E	6	24" (610 mm)	(480) 1060
	IR-4-G36T-E	4	36" (914 mm)	(491) 1085

Measurements in ( ) are metric equivalents

### NOTES

- "XB" specifies (1) Standard Oven and (1) Open Cabinet Base
- "CC" specifies (2) Convection Ovens
- "G" specifies Griddle Top
- "T" specifies Thermostat Controls

### EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

### DIMENSIONS

60" w x 31-1/4" d x 36" h\*  
(1524 x 794 x 914 mm)

\* to cooktop

### CRATED DIMENSIONS

62-1/2" w x 39" d x 35" h  
(1588 x 991 x 889 mm)

### CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

### 60" WIDE RANGES ELECTRICAL REQUIREMENTS

Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps	J-Box "B"
IR-10-E	30.6	208	1	74			74
	30.6	208	3	43			43
	30.6	240	1	64			64
	30.6	240	3	37			37
	30.6	480	3	19			19
IR-10-E-XB	25.3	208	1	49			74
	25.3	208	3	43			38
	25.3	240	1	42			64
	25.3	240	3	37			33
	25.3	480	3	19			17
IR-10-E-CC	33.6	208	1	81			81
	33.6	208	3	47			47
	33.6	240	1	70			70
	33.6	240	3	41			41
	33.6	480	3	21			21
IR-6-G24T-E	25.3	208	1	84			55
	25.3	208	3	51			32
	25.3	240	1	72			47
	25.3	240	3	44			27
	25.3	480	3	22			14
IR-4-G36T-E	25.3	208	1	64			69
	25.3	208	3	38			42
	25.3	240	1	56			60
	25.3	240	3	33			36
	25.3	480	3	17			18

- Available in 208 and 240 volts, 1 and 3 phase.
- Please indicate at time of order

### OPTIONS AND ACCESSORIES

- 6" (152 mm) stainless steel stub back, in lieu of standard backguard
- 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase

