EAST BAY since 1934
RESTAURANT SUPPLY INC.

Quote

Date
4/22/2014

Project:
San Leandro Unified School District

From:
East Bay Restaurant Supply, Inc.
Carlito Oyas
49 Fourth Street
Oakland CA 94607-4603
(510) 465-4300 (Phone)

Project Code: SAN_LEAN

Item	Qty	Description	Sell	Sell Total

Item	Qty	Description	Sell	Sell Total
1	2 ea	**COMBI OVEN** Unox Model No. XAV 815G ChefTop™ Combi Oven, countertop model, programmable menu, 56-1/8" H, gas, capacity (10) 18" x 26" full sheet pans, 3-3/16" shelf spacing, s/s interior and exterior with glass door, right-to-left door opening, 120v/60/1-ph, 1.1 kW, NEMA 5-20P, 75,000 BTU, 22.0 kW, 3/4" NPT, NSF	$10,810.80	$21,621.60
	2 ea	2 Year parts and 1 year labor warranty standard		
	2 ea	UNOX.LONG LIFE, certified installation program and extended warranty UNOX Long.Life program includes the following, which remains subject to UNOX, INC Terms and conditions: Extended Warranty providing a 2yr parts/2 yr labor warranty. Pre-installation site inspection by an UNOX Certified Service Agent, of the site where the UNOX equipment will be installed, and follow-up instructions advising customer of any additional material needed for site preparation required prior to installation of the UNOX equipment. Assembly, setting and leveling of the UNOX equipment & Final Hook-up by Certified UNOX Service Agent, certified installation program and extended warranty	$827.84	$1,655.68
	2 ea	Natural gas		
	2 ea	XC 237 UNOX.Link USB Interface with OVERX.NET 3.0 software	$364.00	$728.00
	2 ea	XAR 258 Cabinet Base, 29-15/16" H, 2-1/4" shelf spacing, capacity (7) 18" x 26" full sheet pans,	$1,674.40	$3,348.80
	2 ea	XR 622 Casters Kit With Safety Chains (for stands, proofer and neutral cabinets)	$196.56	$393.12
	20 ea	GRP 560 Grid, 18"x26", stainless steel	$40.77	$815.40
	20 ea	GRP 575 "NO FRY" Basket, 18"x26", stainless steel	$131.04	$2,620.80
	2 ea	XC 215 UNOX.Pure filtering system, improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven, The UNOX oven ChefTouch monitors the water consumption and inform the user for the need to cartridge replacement	$232.96	$465.92
	2 ea	XC 216 UNOX.Pure Replacement filter	$166.40	$332.80
	2 ea	DB1011A0 UNOX.Det&Rinse, (2) 5 liter bottles, cleaning chemicals for Rotor.Klean™, additional shipping charges for hazardous materials	$51.58	$103.16
Class: 85		Weight: 706 lbs total		

ITEM TOTAL: $32,085.28

Merchandise	$32,085.28
Freight	$552.20
Tax (9.25%)	$2,967.89

Initial: _____

Date
4/22/2014

Total	$35,605.37

Prices Good Until: 5/22/2014

Acceptance: _____ Date: _____

Printed Name: _____

XAV815G-120

10 each - 18"x26" Full Size Sheet Pans



INTEGRATED TECHNOLGY

AIR.Maxi Multiple fans in the design of UNOX ovens ensure perfect uniformity throughout all trays, from the top to the bottom. Auto-reversing motors**,** combined with high-speed revolving fans**,** ensure perfect uniformity within every single pan. 6 air flow speeds within the chamber and 1 semi-static mode allow the cooking of any kind of product, from the lightest and most delicate to those which require a very high heat transfer.

STEAM.Maxi Production of "dense and thin" steam from 118 °F with extreme accuracy and minimal water consumption.

DRY.Maxi Patented UNOX technology**,** which provides rapid extraction of the humidity from the cooking chamber (both the humidity released by the food and the same eventually generated through all previous cooking steps).

ADAPTIVE.Clima: Continuous monitoring of all the cooking parameters, including the chamber and core temperature along with the level of humidity. The CheTop™ oven can then adjust the cooking program to the number of pans placed in the oven, while allowing the operator to obtain a perfect finished product, each and every time.

COOKING ESSENTIALS

Bake (Art.: TG515) Perforated aluminum pan

Black.Bake (Art.: TG520) Teflon-coated perforated aluminum pan

Pan.Fry (Art.: TG525) Enamel-coated pan

Grill (Art.: TG530) Teflon-coated aluminum pan

Grid (Art.: GRP560) Stainless steel grid

Baguette (Art.: GRP565) 6 channel chromium plated grid

Pollo (Art.: GRP570) 8 bird capacity stainless steel grid

No.fry (Art.: GRP575) Stainless steel basket

OPTIONAL

Art.: XC215	UNOX.Pure – Cleaning Filtration System (head and filter kit)
Art.: XC216	UNOX.Pure – Replacement filter
Art.: XAR 258	Cabinet base
Art.: XR 168	High open stand
Art.: XR 727	Lateral support – Kit for XR168 stand

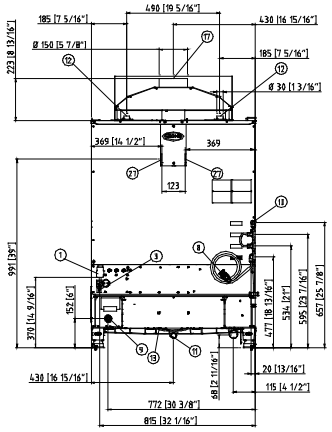
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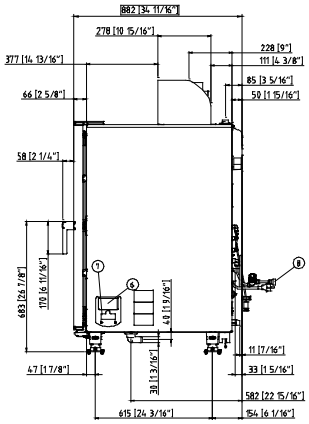
ChefTop™ Combi Oven comes with the most advanced patented **UNOX** technologies. It has been designed and developed through extensive collaboration among a team of professional chefs and the most advanced research institutes across the globe for the cooking of meat, poultry, fish, vegetables, egg, desserts, bakery and confectionary products and for rethermalizing pre-cooked dishes. **ChefTop™** Combi Ovens have a wide range of available accessories to increase their versatility and ease of use within all commercial kitchens.

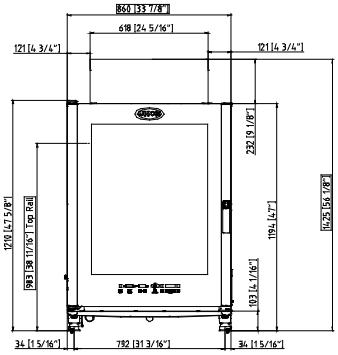
• Standard o Optional - Not available

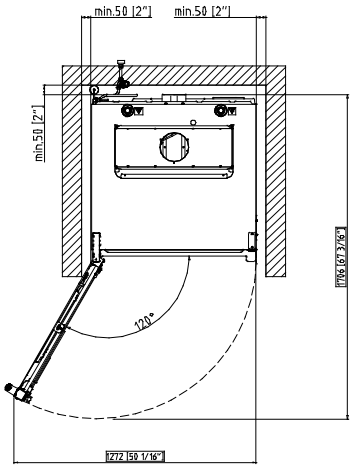
COOKING MODES	
Convection cooking from 86 °F - 500 °F	•
Mixed steam and convection cooking 118 °F - 500 °F, with **STEAM.Maxi™** settings 10% to 90%	•
Steaming 118 °F - 266 °F with **STEAM.Maxi™** technology	•
Dry air cooking 86 °F - 500 °F with **DRY.Maxi™** technology, with settings between 10% to 100%	•
Maximum pre-heating temperature is 536 °F	•
Delta-T cooking with core probe	•
MULTI-Point core probe	•
SOUS-VIDE core probe	o
AIR DISTRIBUTION WITHIN THE COOKING CHAMBER	
AIR.Maxi™ Technology: multiple fans with reversing gear	•
AIR.Maxi™ Technology: 6 air speeds, programmable	•
AIR.Maxi™ Technology: 1 semi-static cooking mode, programmable	•
AIR.Maxi™ Technology: pulse function	•
CLIMATE MANAGEMENT WITHIN THE COOKING CHAMBER	
DRY.Maxi™ Technology: high performance moisture and humidity extraction, programmable	•
DRY.Maxi™ Technology: cooking with humidity extraction from 86 °F - 500 °F	•
STEAM.Maxi™ Technology: steaming at 118 °F - 266 °F	•
STEAM.Maxi™ Technology: allows for a combination of moist air and dry air from 118 °F - 266 °F	•
ADAPTIVE.Clima Technology: for oven cavity humidity measurement and regulation	•
ADAPTIVE.Clima Technology: repeating of the exact desired cooking process through memorizing the actual cooking process	•
ADAPTIVE.Clima Technology: 20 **ADAPTIVE.Clima** process memory	•
THERMAL INSULATION AND SAFETY	
Protek.SAFE™ Technology: maximum thermal efficiency and safe working conditions	•
Protek.SAFE™ Technology: brake to prevent energy loss at door opening	•
Protek.SAFE™ Technology: electrical power absorption related to the required needs	-
Protek.SAFE™ Technology: gas power absorption related to the required needs	•
HIGH PERFORMANCE ATMOSPHERIC BURNER	
Spido.GAS™ technology: high performance straight heat exchanger pipes for a simmetric heat distribution	•
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	•
AUTOMATIC CLEANING	
Rotor.KLEAN™: 4 automatic and 2 semi-automatic washing programs	•
PATENTED DOOR	
Door hinges made of highly durable, self-lubricating techno-polymer	•
Reversible door, even after installation	•
Door stopping positions at 60°-120°-180°	•
AUXILIARIES FUNCTIONS	
99 cooking programs memory, each one capable of 9 cooking steps	•
Ability to assign a name to each stored program	•
Preheating temperature up to 536 °F (manually controlled by operator)	•
Display of the remaining cooking time (when cooking without the core probe)	•
Cooking Hold mode**:** «HOLD»	•
Continuous functioning**:** «INF»	•
Display of data: actual cooking time, core probe temperature, cavity temperature	•
«COOL» function for rapid cavity cool-down	•
Temperatures captured in °C or °F	•
TECHNICAL DETAILS	
Rounded-edge stainless steel AISI304 cavity for proper sanitation and ease of cleaning	•
Cavity lighting through external LED lights	•
Steam-proof sealed **ChefTouch** control panel	•
Highly-durable carbon fiber door lock	•
Door drip pan, for continuous drainage, even when the door is open	•
High capacity drip pan connectable to appliance drain	•
Light weight, heavy duty structure using innovative raw materials	•
Proximity door contact switch	•
2-stage safety door lock	o
Self-diagnostic system	•
Safety temperature switch	•
Accessible internal glass, for ease of cleaning	•
Stainless steel / C-shaped rack rails with notched recesses for easy loading	•

CERTIFICATION









DIMENSIONS

A (B) A: mm
B: (in)

DRAWING LEGEND

1	TERMINAL BOARD COVER BOX	10	UNOX.Det&Rinse CONNECTION
3	UNIPOTENTIAL TERMINAL	11	CAVITY DRAIN PIPE
6	TECHNICAL DATA PLATE	12	CHIMNEY
7	SAFETY THERMOSTAT	13	ACCESSORIES CONNECTION
8	3/4" NPT THREAD WATER INLET	17	DRAUGHT BREAKER
9	3/4" NPT GAS INLET	27	COOLING AIR OUTLET

XAV815G-120

CAPACITY, DIMENSIONS, WEIGHT

Capacity	10 each - 18"x26" Full Size Sheet Pans
Pan Spacing / Pitch	3-3/16" (80 mm)
Dimensions WxDxH	33-7/8" x 34-3/4" x 56-1/8" (860 mm x 882 mm x 1425 mm)
Net Weight	298 lbs (135 kg)
Ship Weight	359 lbs (163 kg)

POWER SUPPLY

VOLTAGE	PH	Hz	AMP DRAW	BREAKER SIZE	kW	AWG	CORD & PLUG
120	1	60	10 A	15 A	1.1	AWG 14	NEMA 5 – 20P, 20 A, 125 V PLUG

GAS SUPPLY

Connected energy load:	75000 Btu/h	
Min. gas supply pressure:	3.5 i.w.c. (Natural Gas)	8.0 i.w.c. (LP Gas)
Max. gas supply pressure:	10.5 i.w.c. (Natural Gas)	13.0 i.w.c. (LP Gas)
Hook-up:	3/4" NPT	

WATER REQUIREMENTS

Water inlet: one (1) cold water inlets - drinking quality:
- one (1) untreated water inlet: 3/4" NPT*, line pressure: 22 to 87 psi; 1.5 to 6 bar

* Can manifold off of one 3/4" line.

Water drain: 1-3/16'' (30 mm) connection with a 2'' (25 mm) minimum air gap installed at least 1 feet (300 mm) far away from the oven

Water quality minimum standards: USING A WATER SUPPLY NOT MEETING UNOX's MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY. It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures. Contaminant Inlet Water Requirements (untreated water): Free Chlorine: less than 0.1 ppm (mg/L); Hardness: less than 3 gpg (52 ppm); Chloride: less than 30 ppm (mg/L); ph: 7.0 to 8.5; Alkalinity: less than 50 ppm (mg/L); Silica: less than 12 ppm (mg/L); Total Dissolved Solids (tds): less than 60 ppm

INSTALLATION REQUIREMENTS

Oven must be installed level. Back-flow preventer integrated in the unit.
Installations must comply with all local electrical, plumbing and ventilation codes.

UNOX INC. 105 Terry Drive - Suite 119 Newtown, Pennsylvania 18940 Toll Free: 1-800-489-UNOX (8669) infousa@unox.com

www.unox.com