



Quote

07/01/2026

To:
Nye County School District
Kyera Glenn
484 SW St
Pahrump, NV 89048
775.727.7743 (Contact)

Project:
MANSE ELEMENTARY
4881 N LOLA LANE
PAHRUMP, NV 89060

From:
Central Restaurant Products
Steve Myers
3500 Depauw Blvd
Indianapolis, IN 46268
317.238.8342

Customer ID: 279068

Job Reference Number: 39353

Item	Qty	Description	Sell	Sell Total
1	2 ea	COMBI OVEN, GAS  Vulcan Model No. ABC7G-PRO Combi Oven/Steamer, propane gas, boilerless, (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity, (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection, auto-reversing fan with electronic braking system, cool to touch glass door, flashing door light & audible alert, (4) Grab n Go wire racks, stainless steel interior & exterior, 80,000 BTU, 120v/60/1-ph, engineered & assembled in USA, UL EPH Classified, cULus	\$26,075.85	\$52,151.70
	2 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	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	Filtration System		
	2 ea	NOTE: Water is a customer supplied utility just like Gas & Electric to the equipment. Proper Water Filtration based on customer water quality is essential to meet the equipment water spec requirements. Verify type of filtration needed based on performing a cold water analysis from the customer site. A suitable Water Treatment System & regular filter replacements coupled with routine cleaning/deliming is required.		
	1 ea	WS40-NOINSTALL Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE OFFICE IS RECOMMENDED, for steam equipment, a CB15K-SYSTEM or CB30K-SYSTEM is required for treatment of Chlorine & Chloramines (NET)	\$2,959.38	\$2,959.38
	2 ea	Opted out of Reverse Osmosis System		
	1 ea	STACK-ABC/G Stacking Kit, gas, for (2) ABC7G Combi, includes:	\$4,442.71	\$4,442.71

Item	Qty	Description	Sell	Sell Total
		vent kit, spray hose, drip tray & casters		
	1 ea	V-SPRAY V-SPRAY Standard Spray Hose Kit, provided with ABC Stand or Stacking Kits, includes: sprayer, hose, fittings, and mounting bracket		
	6 ea	HOSEWTR 3/4BBV Flex stainless steel water hose 72", 3/4" female GHT (2 per unit required for gas & electric, 3 with filter system, 1 per unit for direct steam)	\$230.10	\$1,380.60
ITEM TOTAL:				\$60,934.39
2	1 ea	LIFTGATE Custom Model No. LIFTGATE SERVICE Liftgate service at delivery destination. Delivery driver will lower equipment to the ground. Customer is responsible for bringing the equipment into the building, installing and hooking up to utilities.	\$150.00	\$150.00
ITEM TOTAL:				\$150.00
Total				\$61,084.39

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$61,084.39



ABC SERIES

Gas Boilerless Combi Oven Steamer



Model ABC7G
Shown on stand

SELL SHEET



ANSI/NSF Standard #4



SPECIFIER STATEMENT

Vulcan Combi Oven, Gas, Boilerless, 7 level full size combi, Model ABC or ABC-P. Engineered and assembled in USA. Just three knobs, no modes, only temperature, time and humidity for ultimate ease of use. Humidity level control automatically adjusts after setting temperature. Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results. Direct steam creation for optimized cooking capability and production with minimal energy and water consumption. Auto-reversing fan with electrical braking system on fan motor. Large LED displays for temperature, time and humidity controls. Visual recall display of actual temperature and humidity LED's. Timer reloads for batch cooking after completion of timed cycle. Flashing door light & audible alarm system alert user when cooking cycle finished. Halogen door light behind heat reflective inner glass. (4) stainless steel Grab-N-Go Racks with 15½" x 3¼" cutout design for easy access to pans. Maximum capacity of (7) racks for a total of (7) 18" x 26" or (14) 12" x 20" pans. Machine diagnostics accessed thru controls or via USB. Cool to the touch & energy efficient heat reflective tempered glass door. All stainless steel interior cooking compartment, top, sides & fully insulated. One year limited parts and labor warranty.

Exterior Dimensions:

Combi: 35"H x 42.2"W x 43.5"D

Stand & Combi: 63.1"H x 42.2"W x 43.5"D

Stacked Combi: 75.2"H x 42.2"W x 43.5"D

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

☐ ABC7G-NAT

☐ ABC7G-NATP

☐ ABC7G-PRO

☐ ABC7G-PROP

STANDARD FEATURES

- Engineered and assembled in Louisville, Kentucky, USA
- Just three knobs, no modes, only temperature, time and humidity
- Patent-pending humidity level control automatically adjusts after setting temperature
- Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results
- Boilerless combi uses direct steam creation optimizing cooking capability & production with minimal energy & water
- Auto-reversing fan with electronic braking system on fan motor
- Large LED displays for temperature, time and humidity controls
 - Temperature range: 80-450°F
 - Timer range: continuous (---) up to 23:59 hours and minutes
 - Humidity range: 0-100%
- Visual recall display of actual temperature and humidity LED's
- Timer reloads for batch cooking after completion of timed cycle
- Flashing door light & audible alarm system alert user when cooking cycle finished
- Halogen door light behind heat reflective inner glass
- (4) stainless steel Grab-n-Go Racks with 15½" x 3¼" cutout design for easy access to pans
- Machine diagnostics accessed thru controls or via USB
- Cool to the touch & energy efficient heat reflective tempered glass door
- All stainless steel cavity, top, sides & fully insulated
- One year limited parts and labor warranty (two year K-12)
- ABC-P models include food probe and fan speed control

OPTIONS

- ☐ Hollow Carbon Filter System – Good (Suggested Minimum)
 - CB15K-SYSTEM – 15,000 gal. (carbon only treatment)
 - CB30K-SYSTEM – 30,000 gal. (carbon only treatment)
- ☐ Water Softening – Better (Carbon CBK System Required)
 - WS-40 – 40 lb. capacity (hard water treatment)
- ☐ Reverse Osmosis System – Best
 - V3MRO-2 up to 200 gpd capacity, double unit
- ☐ Second year extended limited parts and labor warranty contract

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ GASKIT-ABC – Propane & altitude kit (2,000-10,000 ft.)
- ☐ ADDRACK-ABC1 – (1) One additional Grab-N-Go Rack
- ☐ ADDRACK-ABC3 – (3) Three additional Grab-N-Go Racks
- ☐ 1220-BASKET – Fry Basket 12" x 20"
- ☐ ABC-HEAT – Combi heat shield
- ☐ Stands & Stacking Kits include: (1) Spray Hose and Drip Tray Kit
 - ABC-STAND – Stainless steel stand with base
 - STACK-ABC/G – Gas stacking kit for two ABC7G combis
 - STACK-ABC/CONV – Stack kit for combi/convection
- ☐ HOSEWTR-3/4BBV – s/s flex water hose 72" length, ¾" female GHT (2 per unit recommended).

ABC SERIES – Gas Boilerless Combi Oven Steamer

Approved by _____ Date _____ Approved by _____ Date _____



ABC SERIES

Gas Boilerless Combi Oven Steamer

WATER QUALITY STATEMENT

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. All steam equipment is subject to contamination and failure due to chemical and mineral content found in water. A suitable Hobart Water Treatment System and regular filter replacements coupled with routine deliming is the recommended minimum. Damage as a result of poor water quality or lack of required owner/operator maintenance is the responsibility of the owner/operator.

Your water supply must be within these general guidelines:

DYNAMIC WATER PRESSURE	30 - 60 psig
HARDNESS*	1 - 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 30 ppm
pH RANGE	7-8
CHLORINE & CHLORAMINE	0 ppm
ALKALINITY	less than 20 ppm
TDS	less than 60 ppm
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chlorination 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.

USER RESPONSIBILITY

The product must be installed, cleaned and maintained as described in the Manual furnished with the product. It is the responsibility of the owner and installer to comply with local codes.

SERVICE CONNECTIONS

Water: Filtered and unfiltered cold water line female connections into $\frac{3}{4}$ " male GHT (50-60 psi recommended for best results).

Drain: 1" Stainless steel round tube connection to be piped to open drain, 60" maximum length before open air gap and not more than two bends or elbows.

Electrical: 120 Volt, 15 Amp, NEMA 5-15P plug and cord.

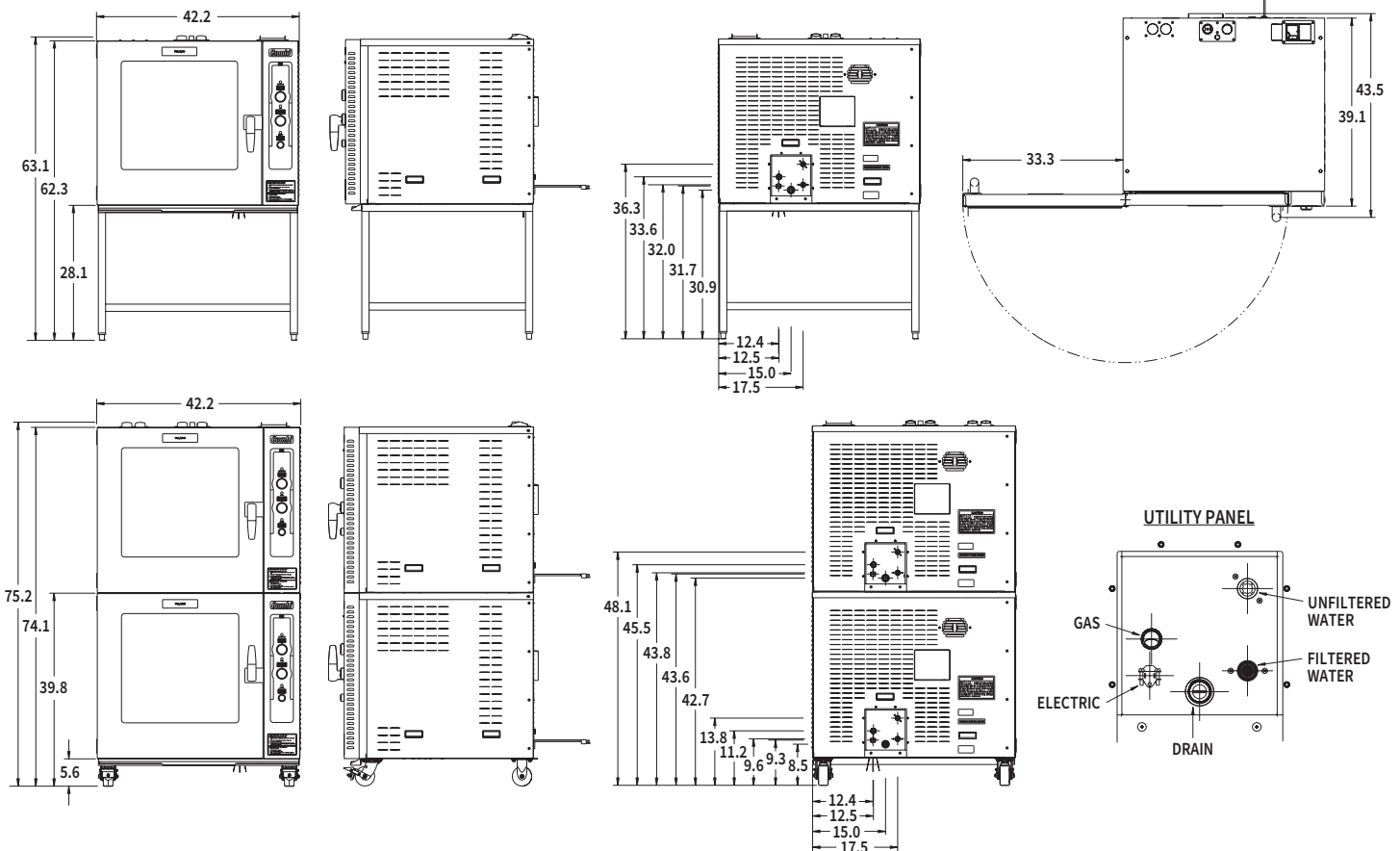
Gas: 80,000 BTU, $\frac{3}{4}$ " NPT female connection. Supply gas pressure should be: Natural gas 5" - 10.5" W.C.; Propane gas 11" - 13" W.C.

NOTE

Clearance: Left 1", Back 4", Right 3" required, 18" recommended for service access on right side.

The spark ignition in this appliance can cause electrical noise that can false trigger the GFCI detection. Some GFCI's are more sensitive than others. The use of a higher trip tolerance GFCI will reduce nuisance tripping. Contact Technical Support for more information.

INSTALLATION MANUAL



MACHINE WEIGHT: 600 lbs.

[CAD and/or Revit Files Available](#)

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