

RESTAURANT SYSTEM WORK SHEET

JOB NUMBER

011618-D1

BILLING ACCT NO: **ADVANCE FOOD SERVICE**
 BILLING: **SAME**
 JOB: **WHOPPIE PIE FACTORY**
 ADDRESS:
 CITY / STATE: **SO.PORTLAND ME**
 QUOTED BY: **DAVE CHAPMAN**

ATTENTION: **PAUL**

2.5 GALLON SYSTEM

HAZARDS

NUMBER OF HOODS: 1
 NUMBER OF DUCTS: 1

SIZES: 12'
 SIZES: LARGE

APPLIANCES BEING COVERED:

QTY	DESCRIPTION	SIZE
1	STOVE	6B

PRICING

	QTY	UNIT PRICE	TOTAL
GAS VALVE:	1	\$360.00	\$360.00
BOTTLE:	1	\$586.00	\$586.00
MTG BRACKET:	1	\$56.00	\$56.00
DISCHARGE ADAPTER:	1	\$31.00	\$31.00
CONTROL HEAD PKG:	1	\$726.00	\$726.00
NOZZLES / SWIVEL ADAPTERS:	6	\$51.60	\$309.60
LINKS/BRACKETS	2	\$24.00	\$48.00
			<u>\$2,116.60</u>
		HARDWARE:	
		DISCOUNT:	50%
		NET HARDWARE:	\$1,058.30
CLASS "K" EXTINGUISHER	0	\$206.30	\$0.00

SYSTEM PRICING

HARDWARE & EXTINGUISHER:	\$1,058.30
PIPE / FITTINGS:	\$300.00
SUB TOTAL:	\$1,358.30
SALES TAX: 0.0%	\$0.00
PERMIT/PUFF TEST/DRAWINGS	\$0.00
LABOR REMOVE OLD SYSTEM:	\$0.00
LABOR INSTALL NEW SYSTEM:	\$496.00

TOTAL SYSTEM PRICE: \$1,854.30

RS SYSTEM SPEC SHEET

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JOB NUMBER

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BILLING ACCT NAME: **SAME**

PHONE:

CONTACT: **PAUL**

FAX:

JOB: **WHOPPIE PIE FACTORY**

CONTACT:

PHONE:

GAS VALVE	3/4"	1"	1 1/4"	MECHANICAL:	X
TO BE UTILIZED:	1 1/2"	2"	UNKNOWN	ELECTRIC:	

DUCT / PLENUM COVERAGE

	QTY	NOZZLES	FLOW PTS
PLENUM - 10 FT X 4 FT MAX	12'	2	2
PLENUM - 10 FT X 4 FT MAX			
PLENUM - 10 FT X 4 FT MAX			
PLENUM - 10 FT X 4 FT MAX			
PLENUM - 10 FT X 4 FT MAX			
DUCT - 50" PERIMETER - 15.91" DIAMETER MAX			
DUCT - 100" PERIMETER - 23.8" DIAMETER MAX	1	2	2

APPLIANCE COVERAGE

	SIZE	QTY	NOZZLES	FLOW PTS
RANGE - 4 BURNER 28" X 28" MAX	2B			
RANGE - 4 BURNER 28" X 28" MAX	6B	1	2	2
STOCK POT	18"			
RANGE - LOW PROXIMITY 24" X 24" MAX				
GRILL / FLAT COOKING SURFACE - 42" X 30" MAX	24"			
GRILL / FLAT COOKING SURFACE - 42" X 30" MAX	36"			
FRYER-SINGLE VAT (DRIP BOARDS 1" - 6")	18"X18"			
FRYER-SINGLE VAT (DRIP BOARD UP TO 10-1/2")	36"X36"			
FRYER - SINGLE VAT - LOW PROX (DRIP BOARDS TO 7.5")	14" X 15.5"			
FRYER - SPLIT VAT (DRIP BOARDS TO 6")	42"X21"			
FRYER - SPLIT VAT - LOW PROX (DRIP BOARDS TO 6")	30"X30"			
STEAMER	24"			
TILTING SKILLET / BRAISING PAN - 24" X 24" MAX	24"			
UPRIGHT BROILER / SALAMANDER - 30.25" X 34" MAX	36"			
CHAIN BROILER - CLOSED TOP - 28" X 29" MAX	24"			
CHAIN BROILER - OPEN TOP - 28" X 29" MAX (2 NOZ)	24"			
CHARBROILER (GAS) - PUMICE,LAVA,CERAMIC,SYNTHETIC - 22" X 23" MAX	15"			
CHARBROILER (GAS) - RADIANT - 24" X 21" MAX	36"			
RICE COOKER	18"			
CHARCOAL BROILER - NATURAL,MESQUITE CHARCOAL - 24" X 24" MAX	36"			
MESQUITE LOG BROILER - CHIPS,WOOD,LOGS - 30" X 24"	64"			

TOTAL FLOW POINTS: 6

SYSTEM REQUIRED

TOTAL NUMBER OF NOZZLES: 6	4 FL PTS	5 QUART SYSTEM	
	8 FL PTS	2.5 GALLON SYSTEM	1
ADP NOZZLES: 4	12 FL PTS	4 GALLON SYSTEM	
R NOZZLES: 2	18 FL PTS	6 GALLON SYSTEM	
LPR NOZZLES: 0	24 FL PTS	4 GALLON TANDEM SYSTEM	
F NOZZLES: 0	36 FL PTS	6 GALLON TANDEM SYSTEM	
LPF NOZZLES: 0	48 FL PTS	4 GAL TANDEM SYS (4 CYLS)	
GRW NOZZLES: 0			
DM NOZZLES: 0			
SWIVEL ADAPTERS: 0			
LINK KITS: 2			