

# Quote

07/31/2025



*Restaurant Equipment & Supplies*

48 Eagle Street, Pittsfield, MA 01201 • (413) 442-0390 • Fax (413) 442-1559

**To:**  
Town of Halfmoon  
Paul J. Maiello  
2 Halfmoon Town Plaza  
Halfmoon, NY 12065  
518.371.7410 2532 (Contact)

**Project:**  
Halfmoon Town Plaza /  
Replacement 60" Range with  
Griddle

**From:**  
B & G RESTAURANT SUPPLY  
Aaron Dell  
60 Commerce Ave  
Albany, NY 12206  
(413) 442-0390  
518-482-2111 (Contact)

Job Reference Number: 83420

**Best Contact - Aaron Dell**  
[aaron@bgrestsupply.com](mailto:aaron@bgrestsupply.com) / cell - (518) 723-3566

Contracts (Pricing):  
**NYS PC68656 / Mass GRO40 VC6000172952**  
**CT 21PSX0002 / NewEngland MHEC A01**

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>RANGE, 60", 6 BURNERS, 24" GRIDDLE</b>	\$4,999.85	\$4,999.85
		Southbend (Middleby) Model No. S60DD-2GL (MIDDLEBY ESSENTIALS ITEM) S-Series Restaurant Range, gas, 60", (6) 28,000 BTU open burners, (1) 24" griddle left, manual controls, (2) standard ovens, snap action thermostat, removable cast iron grates, (2) crumb drawers & shelf, hinged lower valve panel, includes (1) rack per oven, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 286,000 BTU, cCSAus, CSA Flame, CSA Star, NSF		
	1 ea	Standard one year limited warranty (range)		
	1 ea	Natural Gas		
	1 ea	Casters, 2 locking & 2 standard, in lieu of legs	\$430.05	\$430.05
	2 ea	Extra chrome plated oven rack	\$165.01	\$330.02



Halfmoon Town Plaza / Replacement  
60" Range with Griddle

Town of Halfmoon

Initial: \_\_\_\_\_  
Page 1 of 2

Item	Qty	Description	Sell	Sell Total
			<b>ITEM TOTAL:</b>	<b>\$5,759.92</b>
2	1 ea	<b>SERVICES: INSTALLATION / TRAINING SERVICES</b> B&G Foodservice Equipment Model No. DELIVERY Remove and dispose of old disconnected range being replaced. Install and set in place new range being replaced. Disconnections and reconections by others.		
			Subtotal	\$5,759.92
			Total	\$5,759.92

QUOTE IS VALAID FOR 30 DAYS FROM DATE OF QUOTE

**B&G General Notes:**

- 1.) Unless otherwise noted, all merchandise shall be covered by the individual Manufacturers standard warranty. Owner is responsible for any and all permitting and approvals from the Health Department, Fire Marshall, etc. This quote does not include any special licenses, permit's or fee's unless otherwise noted in quote.
- 2.) Delivery is during normal business hours (9am-5pm M-Friday), by non union labor, to ground floor site, with reasonable access, unless otherwise agreed upon by both parties.
- 3.) All quotations, terms, and financial arrangements are subject to approval by B&G credit Department. A commercial Code form will also be presented for your signature at time of acceptance of proposal which will provide B&G a security interest in the products quoted until paid in full.
- 4.) Please allow between 1 to twelve weeks for delivery of equipment after approval of proposal. Certain fabricated items may not be placed into production until the site is ready for field measurements. No merchandise is to be returned without written prior permission from B&G. When permitted, the return is subject to prevailing factory restocking fees and all related freight to ship back. All custom items are not returnable.
- 5.) All quotes include loading dock drop off delivery, no lift gate, and all utility connections by others, unless otherwise noted.
- 6.) Unless otherwise noted, all quotes/orders/projects do not include drawings (ex: submittal, rough in, etc) unless required and supplied by the manufacturer
- 7.) Standard Payment Terms:  
-25% deposit when order is placed with B&G  
-balance due at delivery/pick up unless different arrangement is made in writing  
\*\*Credit card processing fee of up to 3%\*\*

\*\*Prices are subject to change anytime due to price increases as related to applicable Tariffs

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_  
 Printed Name: \_\_\_\_\_  
 Project Grand Total: \$5,759.92



## S-SERIES RESTAURANT RANGE 60" SERIES



S60DD-3GR shown

### Standard Exterior Features

- 60-3/4" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) PATENTED, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic, left (L) or right (R)]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles
- 4" stainless steel front rail with closed, welded end caps
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Two (2) removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

- ☐ S60DD-2G/T - 6 Burners, 24" Griddle, 2 Standard Ovens
- ☐ S60AA-2G/T - 6 Burners, 24" Griddle, 2 Convection Ovens
- ☐ S60AD-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-2G/T - 6 Burners, 24" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-2G/T - 6 Burners, 24" Griddle, 2 Cabinets
- ☐ S60DD-3G/T - 4 Burners, 36" Griddle, 2 Standard Ovens
- ☐ S60AA-3G/T - 4 Burners, 36" Griddle, 2 Convection Ovens
- ☐ S60AD-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-3G/T - 4 Burners, 36" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-3G/T - 4 Burners, 36" Griddle, 2 Cabinets
- ☐ S60DD-4G/T - 2 Burners, 48" Griddle, 2 Standard Ovens
- ☐ S60AA-4G/T - 2 Burners, 48" Griddle, 2 Convection Ovens
- ☐ S60AD-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-4G/T - 2 Burners, 48" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-4G/T - 2 Burners, 48" Griddle, 2 Cabinets

### Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide x 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

### Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device
- Large 26" wide x 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks

### Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> Casters - all swivel - front with locks  | <input type="checkbox"/> Restraining device       | <input type="checkbox"/> Cabinet base doors (No charge)  |
| <input type="checkbox"/> 10" flue riser   | <input type="checkbox"/> Extra oven racks         | <input type="checkbox"/> Various salamander & cheesemelter mounts available (Please contact factory) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft). | <input type="checkbox"/> Auxiliary griddle plates |  |

### BIDDING SPECIFICATION

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

**OPEN TOP** - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

**2G/T** - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

**3G/T** - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners. [specify left (L) or right (R) side]

**4G/T** - The unit shall have a 48", smooth, polished 1" thick steel griddle plate with raised sides, to include five (5) 16,000 BTU burners.

**D** - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550°F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

**A** - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550°F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

**C** - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.

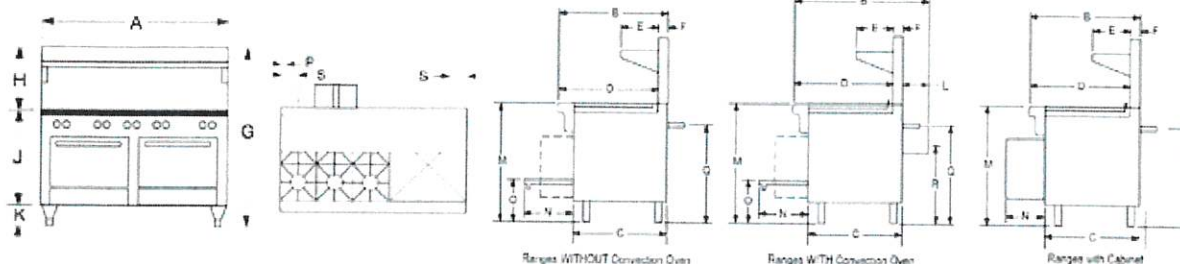


Approval Notes: \_\_\_\_\_



Models: ☐ S60DD-2G/T ☐ S60AA-2G/T ☐ S60AD-2G/T ☐ S60DC-2G/T ☐ S60AC-2G/T ☐ S60CC-2G/T  
☐ S60DD-3G/T ☐ S60AA-3G/T ☐ S60AD-3G/T ☐ S60DC-3G/T ☐ S60AC-3G/T ☐ S60CC-3G/T  
☐ S60DD-4G/T ☐ S60AA-4G/T ☐ S60AD-4G/T ☐ S60DC-4G/T ☐ S60AC-4G/T ☐ S60CC-4G/T

Dimensions shown in inches and (millimeters)



### DIMENSIONS

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	S
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.

#### NOTES:

\*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

GAS TYPE	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				24"	36"	48"
NATURAL	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C.  
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.

### MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.

- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

#### NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### DISCLAIMER

- NON-Quarry Tile Floor Policy** - "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
- Oversized Cookware Use Policy** - "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**







# Office of General Services Procurement Services

Corning Tower, Empire State Plaza, Albany, NY 12242 | <https://ogs.ny.gov/procurement> | [customer.services@ogs.ny.gov](mailto:customer.services@ogs.ny.gov) | 518-474-6717

## Contractor Information Summary

Updated: July 08, 2025

### Group 36100 - Kitchen and Laundry Equipment (Statewide)

Award Number: [23153](#)

Contract Period

July 12, 2019 - July 11, 2026

OGS CONTRACT NUMBER	CONTRACTOR INFORMATION		CONTRACT SPECIFICS
PC68656 SB	<p>B&amp;G Foodservice Equipment, LLC 60 Commerce Ave Albany, NY 12206</p> <p>Federal ID: 204926551 NYS Vendor ID: 1000019464</p> <p>Contract start: October 15, 2019</p>	<p>Phone: 518-482-2111 April Peltier Email: <a href="mailto:April@bgrestsupply.com">April@bgrestsupply.com</a></p> <p>Website: <a href="http://www.bgrestsupply.com">www.bgrestsupply.com</a></p> <p>Emergency occurring after business hours/weekend/holidays: 413-442-0390 Emergency Contact Bob Powers Email: <a href="mailto:bob@bgrestsupply.com">bob@bgrestsupply.com</a></p> <p><b><u>Additional Discount Information:</u></b> No Prompt Payment Discount No Volume Discounts</p>	<p><a href="#">Contact Information/ Reseller Listing</a></p> <p><a href="#">Pricing Information</a></p> <p><a href="#">Lot/Sub-Lots Offered</a></p> <p>Accepts Procurement Card Min Order \$100.00 Maximum Order \$50,000.00</p>
PC68658 SB	<p>Main-Ford General Supply Co., Inc. 15 St. James St. Rochester, NY 14606</p> <p>Federal ID: 160781457 NYS Vendor ID: 1000028355</p>	<p>Phone: 585-509-2421 Parker Griffith E-mail: <a href="mailto:parker@generalsupplycorp.com">parker@generalsupplycorp.com</a></p> <p>Website: <a href="http://www.mfgskitchen.com">www.mfgskitchen.com</a></p> <p>Emergency occurring after business hours/weekend/holidays: 585-647-2311 Emergency Contact Parker Griffith E-mail: <a href="mailto:parker@generalsupplycorp.com">parker@generalsupplycorp.com</a></p> <p><b><u>Additional Discount Information:</u></b> No Additional Discount for Purchases Made with NYS Procurement Card No Prompt Payment Discount No Volume Discounts</p>	<p><a href="#">Contact Information/ Reseller Listing</a></p> <p><a href="#">Pricing Information</a></p> <p><a href="#">Lot / Sub-Lots Offered</a></p> <p>Accepts Procurement Card (Min Order \$50.00)</p>