



# HAMILTON COUNTY IDA MEETING AGENDA

Hamilton County Industrial Development Agency  
Thursday, August 20, 2020  
2:00 PM, Via ZOOM Meeting

## BUSINESS:

1. Financial Report:  
  
Review Financials  
  
NBT Bank: \$ 289,943.82  
  
Community Bank: \$ 75,453.09
3. New Business:  
Adirondack Foundation Board of Trustees and Advisors of SUN Funding Application-COVID-19 Response  
Real estate purchase offer on 161 Elm Lake Road  
Thank you cards from PPE Grant recipients
4. Old Business  
Blue Line Diner  
Woods in \$50K Loan
5. ADJOURNMENT

Hamilton County Industrial Development Agency  
**Profit & Loss**  
January 1 through December 18, 2020

	<u>Jan 1 - Dec 18, 20</u>
Ordinary Income/Expense	
Income	
44500 · Government Grants	4,757.98
45000 · Interest Income	
45100 · Interest Loan	12,672.64
45300 · Interest-From Banks	<u>59.52</u>
Total 45000 · Interest Income	12,732.16
47200 · Program Income	598.06
47250 · Government Grant Program	<u>-2,411.85</u>
Total Income	<u>15,676.35</u>
Gross Profit	15,676.35
Expense	
62100 · Contract Services	
62110 · Accounting Fees	<u>4,500.00</u>
Total 62100 · Contract Services	4,500.00
62800 · Facilities and Equipment	
62870 · Property Insurance	<u>517.00</u>
Total 62800 · Facilities and Equipment	517.00
65000 · Operations	
65080 · Bank Service Fee	<u>22.00</u>
Total 65000 · Operations	22.00
68300 · Travel and Meetings	
68320 · Travel	<u>267.95</u>
Total 68300 · Travel and Meetings	<u>267.95</u>
Total Expense	<u>5,306.95</u>
Net Ordinary Income	<u>10,369.40</u>
Net Income	<u><u>10,369.40</u></u>

**Hamilton County Industrial Development Agency**  
**Balance Sheet**  
 As of January 18, 2020

	<u>Jan 18, 20</u>
<b>ASSETS</b>	
<b>Current Assets</b>	
<b>Checking/Savings</b>	
10000 - Cash	
10100 - Checking NBT Operating	274,027.48
10300 - Checking USDA	68,390.10
<b>Total 10000 - Cash</b>	<u>342,417.58</u>
<b>Total Checking/Savings</b>	342,417.58
<b>Other Current Assets</b>	
12200 - Note Receivable	
12232 - OESG, Inc.	5,300.00
12231 - Indian Lake Snowwarriors	-560.20
12230 - Camp Sacandaga LLC	53,601.87
12229 - Blue Mountain Acres	86,243.80
12228 - Woods Inn, LLC.	50,000.00
12227 - D.R.A.G. of Speculator	-462.80
12226 - DRAG	-639.80
12225 - Adirondack Hotel	105,703.22
12205 - Chrissy's Cafe	10,588.96
12207 - Fresh Look	11,319.96
12211 - Lane Provision Co	79,764.83
12219 - Frey Woods Inn	174,151.83
12220 - Kevin Elkin Tree Service	4,892.18
12221 - Oak Mountain LLC	25,000.00
12222 - W. Paul Zahray	117,391.79
12223 - John & Ann Miller	22,655.54
12224 - Rachel Pohl	39,003.91
12200 - Note Receivable - Other	11,000.00
<b>Total 12200 - Note Receivable</b>	<u>794,955.09</u>
<b>Total Other Current Assets</b>	794,955.09
<b>Total Current Assets</b>	<u>1,137,372.67</u>
<b>Fixed Assets</b>	
35001 - Land Held for Sale	1,116.46
<b>Total Fixed Assets</b>	1,116.46
<b>Other Assets</b>	
18100 - Land and Buildings - Investment	7,195.39
<b>Total Other Assets</b>	<u>7,195.39</u>
<b>TOTAL ASSETS</b>	<u><u>1,145,684.52</u></u>
<b>LIABILITIES &amp; EQUITY</b>	
<b>Liabilities</b>	
<b>Current Liabilities</b>	
<b>Accounts Payable</b>	
20000 - Accounts Payable	10,431.96
<b>Total Accounts Payable</b>	<u>10,431.96</u>
<b>Total Current Liabilities</b>	10,431.96
<b>Long Term Liabilities</b>	
26000 - Deferred Revenues	170,730.26
<b>Total Long Term Liabilities</b>	<u>170,730.26</u>
<b>Total Liabilities</b>	181,162.22

10:40 AM

Hamilton County Industrial Development Agency

Balance Sheet

12/18/20

As of January 18, 2020

Accrual Basis

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	<u>Jan 18, 20</u>
Equity	
31500 · Temp. Restricted Net Assets	883,102.00
32000 · Unrestricted Net Assets	81,044.37
Net Income	375.93
	<hr/>
Total Equity	964,522.30
	<hr/>
TOTAL LIABILITIES & EQUITY	<u>1,145,684.52</u>

Dear Christy,

With deep appreciation for the work you are doing to address critical needs in response to COVID-19, the Adirondack Foundation Board of Trustees and Advisors of SUN Funding Application-COVID-19 Response are pleased to award a grant in the amount of \$20,000.00.

It gives us great comfort to know that your organization is here to help our community during these difficult times. A grant check will be mailed within one week.

As part of this grant, we will ask you to submit a follow-up report on or before 12/15/2021 12:00 AM EST and will send you a friendly reminder before it's due. Additionally, given the uncharted territory we all find ourselves in, we may reach out to you to hear how things are going, what trends you are seeing, and what long-term ramifications you are anticipating.

We are proud to partner with you and request that you mention Adirondack Foundation's SUN Fund in your communications about this grant. Here are some additional resources related to promotion that may be helpful to you: [bit.ly/GranteeResources](https://bit.ly/GranteeResources). If you are on social media, please share photos of your grant-related work and tag us in your posts, so we can help shine a light on the ways you are helping local communities during this crisis. We invite you to connect with us through the following channels:

Instagram: [@adkfound](https://www.instagram.com/adkfound) | Twitter: [@adkfound](https://twitter.com/adkfound) | Facebook: [@AdirondackFoundation](https://www.facebook.com/AdirondackFoundation)

Please contact me if you have any questions. Again, thank you for being bold and compassionate in response to COVID-19. We look forward to staying in touch.

Warmly,

Andrea Grout, Program Officer  
Adirondack Foundation  
(518) 523-9904

**Applicant Information**

**Christy Wilt**

PO Box 57

PO Box 57

Lake Pleasant, NY 12108

5185483078

[christy@hamiltoncountyny.gov](mailto:christy@hamiltoncountyny.gov)

**DAVID C. PFOHL, SR  
RUTH H. PFOHL**

PO Box 105, Round Hill, VA 20142 | 571-420-7582 | infodcprhp@fastmail.com

**11/30/2020**

Christy L. Wilt  
Director, Hamilton County Planning, Tourism & Economic Development  
PO Box 57, 102 County View Drive  
Lake Pleasant, NY 12108  
Phone: 518.548.3078  
Fax: 518.548.3091

**Dear Christy:**

We are interested in purchasing the lot located at 161 Elm Lake Road, Speculator, NY, Tax Map # 105.000-2-1.114. Our intended use is construction of a 2-bedroom, 2-bath home of approximately 1000 square feet.

**Purchase Offer:** \$24,000.00 cash

**Contingency:** Purchase contingent on verification by purchaser that the lot is indeed buildable, and that access, water, power and sewer are available and permissible at Elm Lake Road.

Sincerely,

**David C. Pfohl, SR  
Ruth H. Pfohl**

October 2020

Dear Chmity & IOA

Thank you so much  
for the PPE GRANT.

Every little bit helps  
in these difficult times.

Sincerely,  
Eli Tronsson  
Olaf Country BIRTH

You do the nicest things  
for people!  
And you're appreciated  
more than you know!

Hello Christy -

Hope all is well  
with you. Thank  
you to you & all  
your staff for the  
help we received  
this summer.

We made it  
through & looking  
forward to the snow

season.

"J. Paul Miller"

Hairy Woodpecker

Illustration by Roger Tory Peterson



Hairy  
Woodpecker



Cards and envelopes are made from recycled material and are recyclable.



[www.earthskywater.net](http://www.earthskywater.net)



# Invoice

12/12/2019

**Project:**  
Blue Mountain Lake Diner

**From::**  
P&C Northern Ventures dba ABC  
Restaurant Equipment & Sales  
TJ Deming  
25 Fairview  
South Glens Falls , NY 12803  
518-793-3456  
5187933456 (Contact)

Job Reference Number: 2442

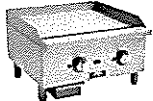
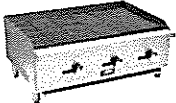

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**ABC Equipment**

25 Fairview St.  
South Glens Falls, NY 12803  
(518) 793-3456

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Item	Qty	Description	Sell	Sell Total
4	1 ea	<b>HOT FOOD SERVING COUNTER / TABLE</b> Atosa USA Model No. CSTE4-4B CookRite Steam Table, electric, dry or wet heat, 58"W x 30-1/2"D x 33-1/2"H, (4) open pan wells (water pans & covers included), individual infinite temperate controls, insulated compartments, cutting board shelf, undershelf, stainless steel construction, 500 watts per well, 120v/60/1-ph, NEMA 5-30P, cETLus, ETL-Sanitation	\$1,097.19	\$1,097.19
			<b>ITEM TOTAL:</b>	<b>\$1,097.19</b>
8	2 ea	<b>EQUIPMENT STAND</b> Atosa USA Model No. ATSE-2824 MixRite Equipment Stand, 24"W x 28"D x 24"H, stainless steel top with upturn on rear & sides, stainless steel adjustable undershelf & legs, adjustable bullet feet, NSF, KD	\$168.30	\$336.60
			<b>ITEM TOTAL:</b>	<b>\$336.60</b>
12	1 ea	<b>GAS FLOOR FRYER</b> Copper Beech Model No. CBF-40 Fryer, gas, floor model, full pot, 40 lb. fat capacity, (3) tubes, cast iron vertical burners, thermostatically controlled, milivolt control valve, (2) twin baskets, hanger plate, stainless steel front & galvanized sides, casters, 1/2" NPT rear gas connection, 90,000 BTU, cETLus, ETL-Sanitation	\$806.00	\$806.00
	1 ea	1 year limited parts and labor warranty, standard		
	1 ea	LP gas		
			<b>ITEM TOTAL:</b>	<b>\$806.00</b>
13	1 ea	<b>GAS COUNTERTOP GRIDDLE</b>	\$1,090.00	\$1,090.00

Item	Qty	Description	Sell	Sell Total
		Copper Beech Model No. CBTG-36 Griddle, countertop, natural gas, 36"W x 19"D cooking surface, 5/8" thick polished griddle plate, splash guard, steel U-shape burner, thermostatic controls, grease trough, gas regulator, stainless steel front & galvanized sides, (4) adjustable legs, includes: gas regulator & LP conversion kit, 3/4" NPT rear gas connection, 90,000 BTU, cETLus, ETL-Sanitation		
	1 ea	1 year limited parts and labor warranty, standard		
			<b>ITEM TOTAL:</b>	<b>\$1,090.00</b>
14	1 ea	<b>CHARBROILER, GAS, COUNTERTOP</b> Copper Beech Model No. CBRB-16 Charbroiler, countertop, natural gas, 16"W x 25.2"D cooking surface, hot rolled steel radiant cover with cast iron grate, splash guard, steel U-shape burner, manual controls, grease trough, stainless steel front & galvanized sides, (4) adjustable legs, includes: gas regulator & LP conversion kit, 3/4" NPT rear gas connection, 30,000 BTU, cETLus, ETL-Sanitation	\$574.40	\$574.40
				
	1 ea	1 year limited parts and labor warranty, standard		
			<b>ITEM TOTAL:</b>	<b>\$574.40</b>
16	1 ea	<b>RANGE, 36", 6 OPEN BURNERS</b> Garland/US Range Model No. G36-6R G Starfire Pro Series Restaurant Range, gas, 36", (6) 33,000 BTU open burners, cast iron top & ring grates, standard oven, includes (1) rack & 3 position rack guides, stainless steel front, sides, plate rail, 2-piece back guard and shelf, 6" stainless steel legs with adjustable feet, 236,000 BTU, CSA Flame, CSA Star, cCSAus, NSF (Garland)	\$3,999.00	\$3,999.00
				
	1 ea	One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard		
	1 ea	LP gas, specify elevation if over 2,000 ft		
	1 ea	GIR36 G Series Salamander Broiler, gas, 35-1/2" W, for 36" Restaurant Range, (2) 20,000 BTU infrared burners with Hi-Lo valve controls each, (3) position spring balanced rack assembly, removable grease pan, stainless steel top, front, sides, backsplash & bottom with heat shields, (price with range order), 40,000 BTU, NSF (Garland)	\$2,598.00	\$2,598.00
	1 ea	One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard		
	1 ea	1/2" Top gas connection, standard		
	1 ea	-C One Convection Oven, in lieu of standard oven, change suffix -R to -C (Full-Size Oven), for G Series		
	1 ea	(Convection oven) 115v/60/1-ph, 3.4 amps, 6' cord & NEMA 5-15P, standard		
			<b>ITEM TOTAL:</b>	<b>\$6,597.00</b>
17	1 ea	<b>CASTERS</b> Custom Model No. CASTERS Casters installed on Range.	\$175.00	\$175.00
			<b>ITEM TOTAL:</b>	<b>\$175.00</b>
18	1 ea	<b>INSTALLATION</b> Custom Model No. INSTALLATION	\$225.00	\$225.00

Initial: \_\_\_\_\_

Item	Qty	Description	Sell	Sell Total
		Install/mount/hook-up Salamander		
			<b>ITEM TOTAL:</b>	<b>\$225.00</b>
19	1 ea	<b>GAS CONNECTIONS</b> Custom Model No. HARDWARE Misc. parts for salamander install. (Nipples, extensions, gas whip, brackets)	\$250.00	\$250.00
			<b>ITEM TOTAL:</b>	<b>\$250.00</b>
20	4 ea	<b>GAS CONNECTOR HOSE KIT</b> AllPoints Foodservice Parts & Supplies Model No. 32-1647 Gas Connector Kit, 3/4" x 48"L, includes gas connector hose, quick disconnect, restraining device, 90° street elbow, yellow, Jet Force (CCC item T-400) (ICS item H1468)	\$189.00	\$756.00
			<b>ITEM TOTAL:</b>	<b>\$756.00</b>
		Total		\$11,907.19

Quote does not include local sales tax  
 Plumbing and electrical done by others  
 Please note all special orders require a 50% deposit

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

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

Project Grand Total: \$11,907.19

# Electric Steam Tables

## Standard Features

- Fully insulated wells—all four sides and bottom of wells are insulated by fiberglass, 8” deep, dry heating style
- Temperature control—individual infinite switch controls each well
- Two type heat elements—500 watt per well and 750 watt per well
- Stainless steel die-stamped opening—12”x20”, rising lip around well can keep well clean, and food pan to be easy to load and unload
- Poly cutting board-7” wide x 1/2” thick with 18 gauge stainless steel support shelf and brackets
- 18 gauge stainless steel top, body and under shelf
- Stainless steel tubular legs with adjustable stainless steel feet, getting table strong structure
- Indicator light of each well shows both power on and element heating
- Mechanical guards on all switches for safety and reliability
- Standard with drip pans and lids

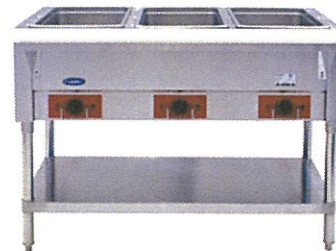
### MODELS:

CSTEА-2B/CSTEА-3B/CSTEА-4B/CSTЕB-5B

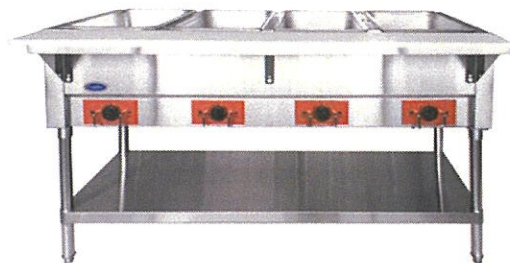
CSTEА-2B



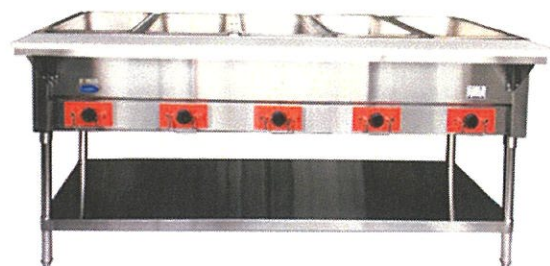
CSTEА-3B



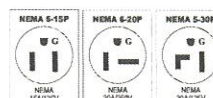
CSTEА-4B



CSTЕB-5B



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



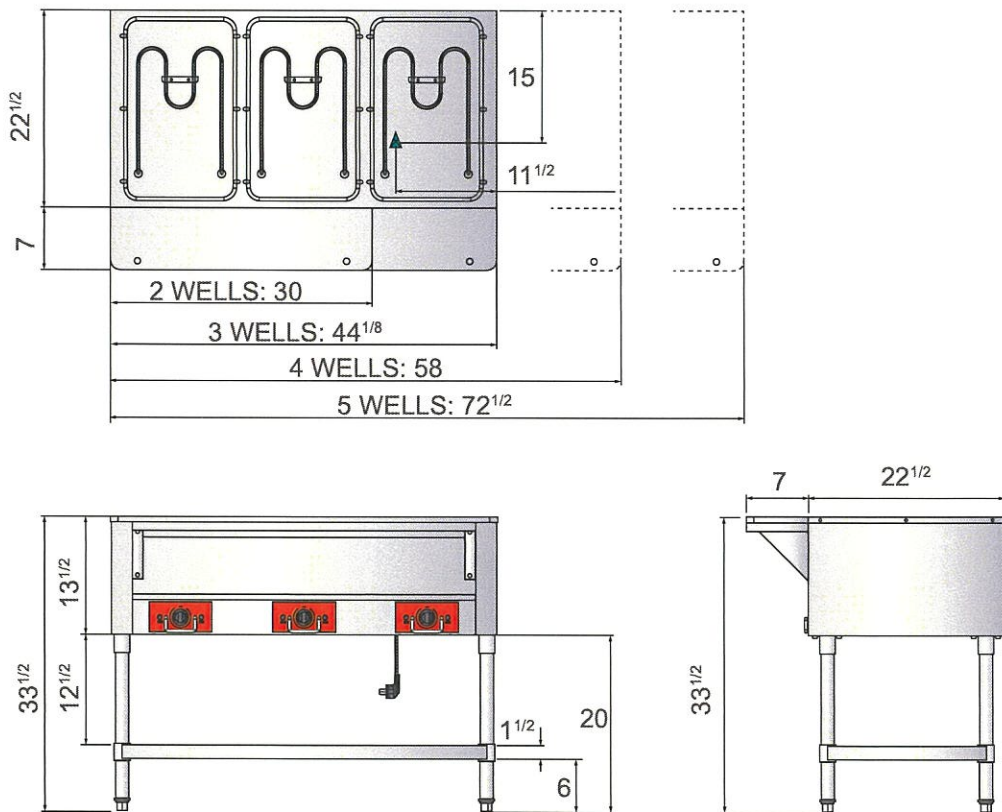
Conforms to ANSI  
STD Z39.1-2009 (2011)  
Certified to CSA  
STD 1.4B-2009 (2011)  
Conforms to NSF/ANSI STD.4



**SPECIFICATIONS**

Models	Volts	Wells	Watts/well	Total watts	PH	Top opening	Cu.ft.	Plug	Exterior dimensions (inch)	Net weight (lbs)	Gross weight (lbs)
CS TEA-2B	120V	2	500	1000	1	2	10.9	NEMA-5-15P	30×29 <sup>1/2</sup> ×33 <sup>1/2</sup>	63.9	77
CS TEA-3B	120V	3	500	1500	1	3	15.5	NEMA-5-15P	44 <sup>1/8</sup> ×29 <sup>1/2</sup> ×33 <sup>1/2</sup>	83.7	103.6
CS TEA-4B	120V	4	500	2000	1	4	19.8	NEMA-5-30P	58×29 <sup>1/2</sup> ×33 <sup>1/2</sup>	98	131
CS TE B-5B	240V	5	750	3750	1	5	29.7	NEMA-6-20P	72 <sup>1/2</sup> ×29 <sup>1/2</sup> ×33 <sup>1/2</sup>	122.5	168

**PLAN VIEW**



Fully insulated wells



Stainless steel exterior



Temperature control



Stainless steel legs





ATOSA USA

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 www.atosa.com | www.atosausa.com  
 California, Colorado, Florida, Georgia, Illinois,  
 Massachusetts, New Jersey, Ohio, Texas, Washington

# Stainless Steel Equipment Stands

## Standard Features

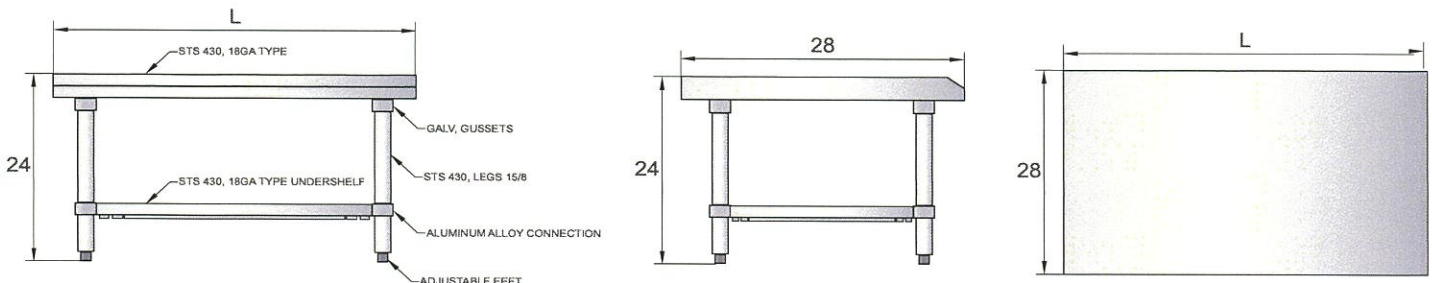
- Ships knocked down
- Tools are included for easy assembly
- Sturdy, stainless steel top surface and undershelf
- Adjustable undershelf and bullet feet provide additional storage space, as well as optimum stability
- Safety hemmed edge around the sides and back comes standard to keep equipment and other contents from sliding off
- Added H-shape reinforced rib underneath the top surface makes it able to support more evenly distributed weight

**MODELS:**  
 ATSE-2824 / ATSE-2836 / ATSE-2848



Model	Length (L)	Width (W)	Height (H)	Package Size (in.)	Net Weight (lbs)	Gross Weight (lbs)
ATSE-2824	24	28	24	25 x 29 x 7	39.7	44
ATSE-2836	36	28	24	37 x 29 x 7	53	57
ATSE-2848	48	28	24	49 x 29 x 7	64	72

## PLAN VIEW



90 DAYS WARRANTY ON WORKMANSHIP



# Copper Beech Range

## Gas Tube Fryer



Model: CBF40



- CBF40 40 pounds gas fryer(3-tubes)
- CBF50 50 pounds gas fryer(4-tubes)
- CBF70 70 pounds gas fryer(5-tubes)

### STANDARD FEATURES

- Stainless steel front w/ galvanized sides
- Cast iron vertical burner (30,000 BTU/hr each)
- Thermostatically controlled (200° F- 400° F)
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- Casters included
- Mili-volt control valve
- Prompt response thermostat ensures fast temp recovery
- High-limit for safety (450° F)
- 1 1/4" full port drain valve
- S/S heater exchanger with baffle for high efficiency
- S/S hanger plate at the back
- Two baskets included
- 1/2" NPT rear gas connection
- One year limited parts and labor warranty
- Gas type should be specified when confirming order

### INSTALLATION INSTRUCTIONS

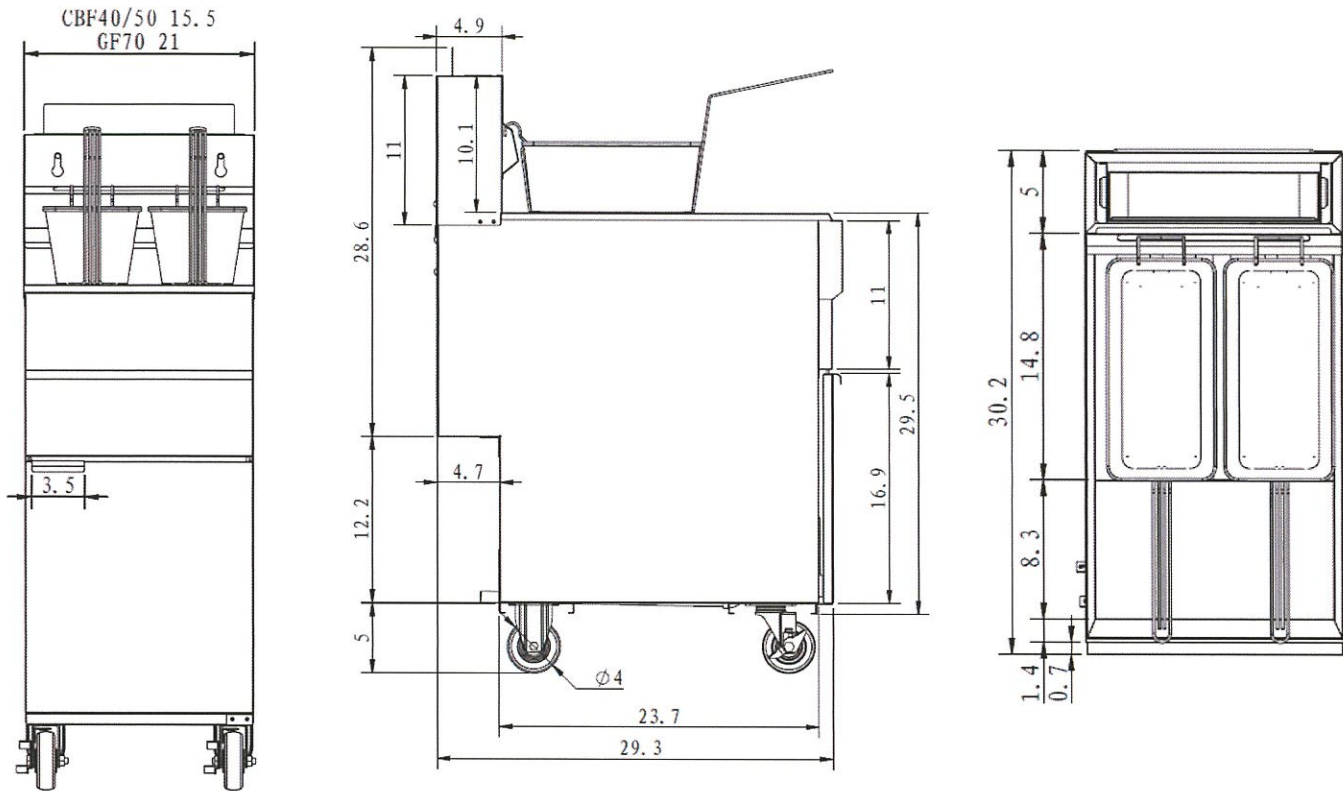
1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:

Non-Combustibles	Combustibles
Sides 0"	Sides 4"
Back 0"	Back 4"
6. All the installation must be performed by qualified technicians.
7. It is not suggested to convert to another type of gas in field. Please specify gas type when ordering.

# Copper Beech Range

## Gas Tube Fryer

### INSTALLATION DRAWING



Model	Description	Gas Type	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
CBF40	Gas tube fryer	Natural Gas@4" W/C	90,000	18x33x34	143	157
CBF40	Gas tube fryer	Propane@10" W/C	90,000	18x33x34	143	157
CBF50	Gas tube fryer	Natural Gas@4" W/C	120,000	18x33x34	157	181
CBF50	Gas tube fryer	Propane@10" W/C	120,000	18x33x34	157	181
CBF70	Gas tube fryer	Natural Gas@4" W/C	150,000	24x33x34	172	183
CBF70	Gas tube fryer	Propane@10" W/C	150,000	24x33x34	172	183



# Copper Beech Range

## Gas Thermostatic Griddle



Model: CBTG-24



- CBTG-16 16" wide gas griddle
- CBTG-24 24" wide gas griddle
- CBTG-36 36" wide gas griddle
- CBTG-48 48" wide gas griddle
- CBTG-60 60" wide gas griddle

### STANDARD FEATURES

- Stainless steel front w/ galvanized sides
- Steel U-shape burner (30,000 BTU/hr each)
- Controlled every 12 "
- 5/8" thick polished griddle plate
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Grease through channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard on 3 sides
- Durable brass control valve
- Easy access to pilot valve w/ adjustment screw
- Gas conversion kit included
- 3/4" NPT rear gas connection
- Shipped with gas regulator
- One year limited parts and labor warranty

### INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:

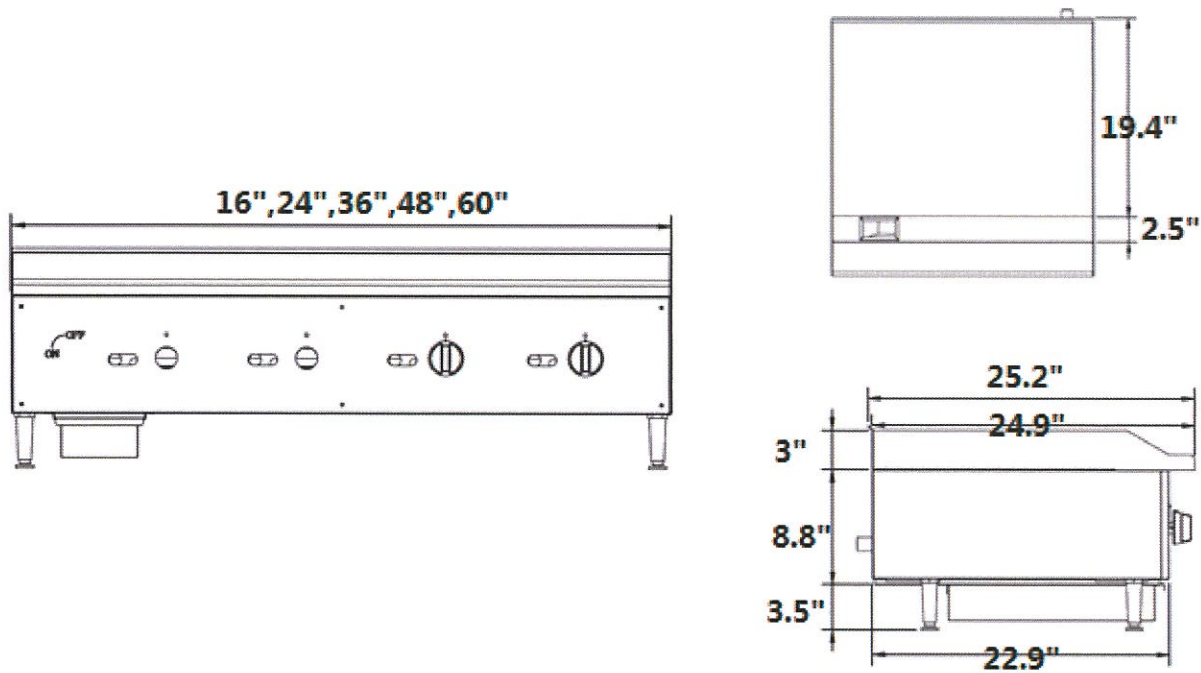
Non-Combustibles	Combustibles
Sides 0"	Sides 4"
Back 0"	Back 4"
6. All the installation must be performed by qualified technicians.
7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.



# Copper Beech Range

## Gas Thermostatic Griddle

### INSTALLATION DRAWING



Model	Description	Plate size	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
CBTG-16	Gas griddle	16"x19"	30,000	19x30x20	90	112
CBTG-24	Gas griddle	24"x19"	60,000	30x30x20	115	143
CBTG-36	Gas griddle	36"x19"	90,000	39x30x20	176	210
CBTG-48	Gas griddle	48"x19"	120,000	50x30x20	298	375
CBTG-60	Gas griddle	60"x19"	150,000	63x30x20	309	397

# Copper Beech Range

## Gas Radiant Broiler



Model: CBRB-36



- CBRB-16 16" wide gas radiant broiler
- CBRB-24 24" wide gas radiant broiler
- CBRB-36 36" wide gas radiant broiler
- CBRB-48 48" wide gas radiant broiler
- CBRB-60 60" wide gas radiant broiler

### STANDARD FEATURES

- Stainless steel front, w/ galvanized sides
- Steel U-shape burner (30,000 BTU/hr) each
- To be controlled every 12 "
- Hot rolled steel radiant cover with cast iron grate
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Grease trough channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard on 3 sides
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in the field
- 3/4" NPT rear gas connection
- Shipped with gas regulator
- One year limited parts and labor warranty

### INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:

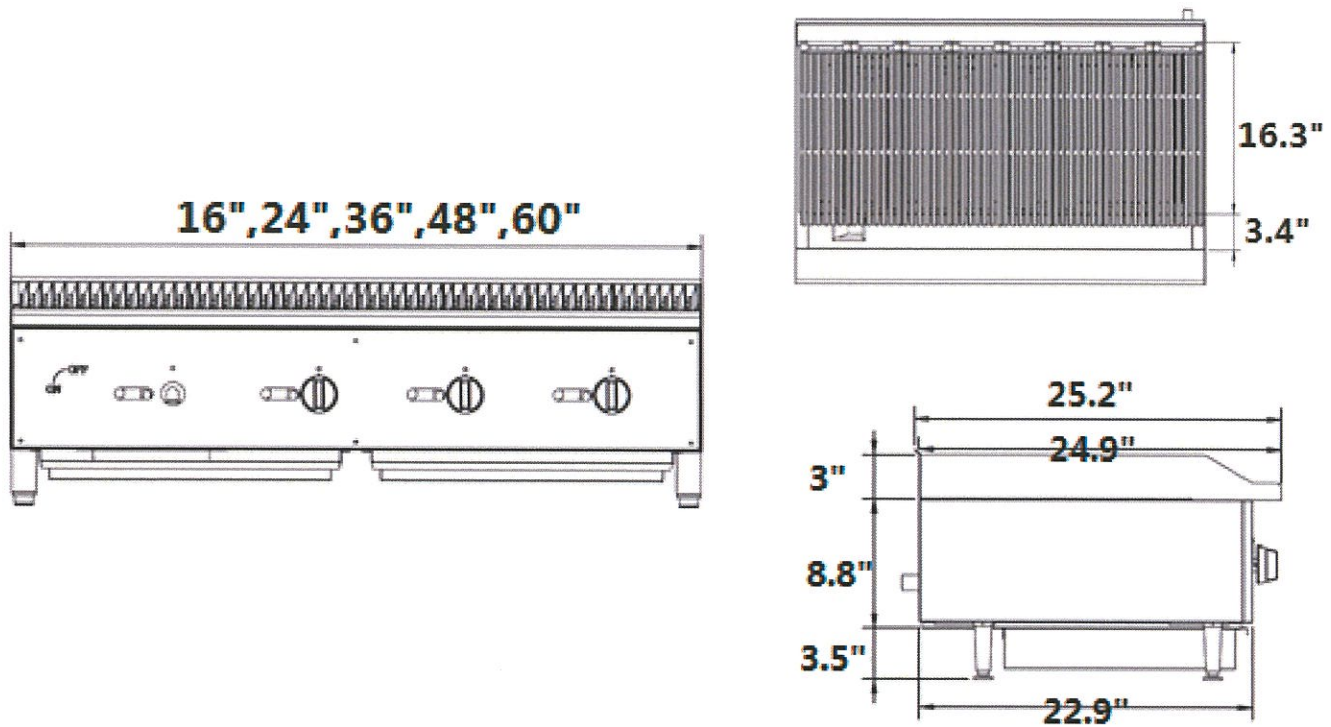
Non-Combustibles	Combustibles
Sides 0"	Sides 4"
Back 0"	Back 4"
6. All the installation must be performed by qualified technicians.
7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.



# Copper Beech Range

## Gas Radiant Broiler

### INSTALLATION DRAWING



Model	Description	Total Input BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
CBRB-16	Gas radiant broiler	30,000	19x30x20	108	126
CBRB-24	Gas radiant broiler	60,000	28x30x20	119	154
CBRB-36	Gas radiant broiler	90,000	39x30x20	163	210
CBRB-48	Gas radiant broiler	120,000	50x30x20	216	298
CBRB-60	Gas radiant broiler	150,000	63x30x20	269	368

# Garland

## G Series 36" Gas Restaurant Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

G Series 36" Gas Restaurant Range

### Models:

- |                                    |                                    |                                   |                                    |                                    |                                   |
|------------------------------------|------------------------------------|-----------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input type="checkbox"/> G36-6R    | <input type="checkbox"/> G36-6S    | <input type="checkbox"/> G36-6T   | <input type="checkbox"/> G36-4G12R | <input type="checkbox"/> G36-2G24R | <input type="checkbox"/> G36-G36R |
| <input type="checkbox"/> G36-4G12S | <input type="checkbox"/> G36-2G24S | <input type="checkbox"/> G36-G36S | <input type="checkbox"/> G36-4G12T | <input type="checkbox"/> G36-2G24T | <input type="checkbox"/> G36-G36T |



**Model G36-6R**

*(shown with optional casters)*

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

### Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

### Standard on Applicable Models:

- Open storage in lieu of oven, suffix S
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adjustable metal legs
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire-Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3-position removable oven rack guide

- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

### Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles
- Range mount salamanders and cheesemelters are available for the oven and storage base models but not modular top (T) models

### Specifications:

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast

iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven, storage base or modular top model in lieu of oven.



Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquires 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668



Model Number	Description	Total BTU/Hr Natural	Shipping Information	
			Lbs/Kg	Cu Ft <sup>2</sup>
G36-6R <sup>1</sup>	Six OB w/26" Oven	236,000	430/195	40
G36-6S	Six OBs w/SB	198,000	310/141	40
G36-6T	Six OB MT	198,000	190/86	22
G36-4G12R <sup>1</sup>	12" G, Four OB w/26" Oven	188,000	460/209	40
G36-4G12S	12" G Four OB w/SB	150,000	340/154	40
G36-4G12T	12" G Four OB MT	150,000	220/100	22
G36-2G24R <sup>1</sup>	24" G, Two OB w/26" Oven	140,000	495/225	40
G36-2G24S	24" G Two OB w/SB	102,000	375/170	40
G36-2G24T	24" G Two OB MT	102,000	255/116	22
G36-G36R <sup>1</sup>	36" Gw/26" Oven	92,000	530/240	40
G36-G36S	36" G w/SB	54,000	410/186	40
G36-G36T	36" G MT	54,000	290/132	22

Burner Ratings (BTU/Hr/kW)		
Burner	Natural	Propane
Open	33,000/9.67	26,000/7.61
Griddle/Hot Top	18,000/5.27	18,000/5.27
Oven	38,000/11.13	32,000/9.38

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10.0" WC 25 mbar

Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

<sup>1</sup> Available with convection oven change R to C

<sup>2</sup> Ranges with Convention Ovens "C" are 57 Cu Ft

OB = Open Burner, SS = Space Saver

SB = Storage Base MT = Modular Top G = Griddle

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

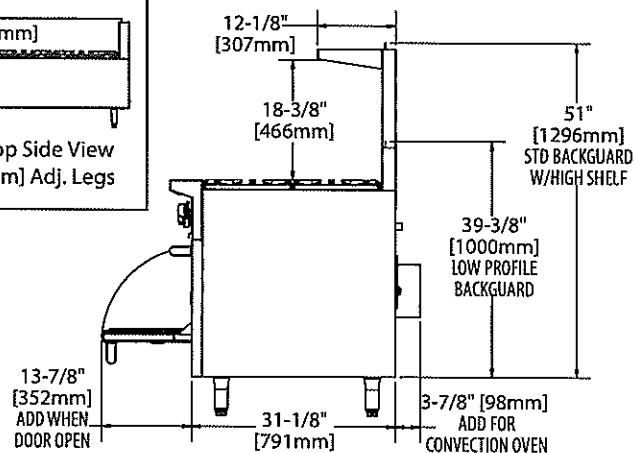
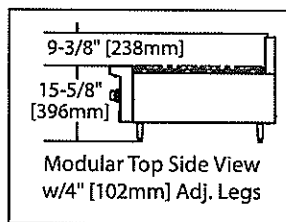
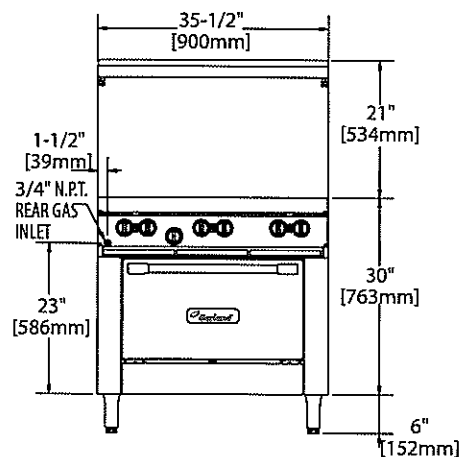
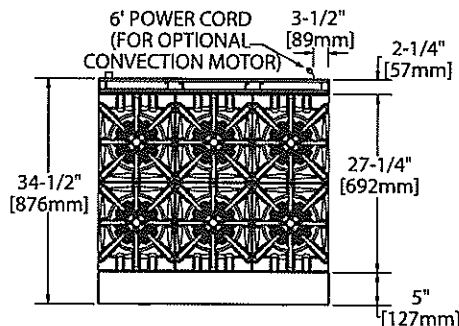
Model Type	Width	Depth <sup>3</sup>	Height w/LPBG <sup>4</sup>	Oven Interior		
				Height	Depth <sup>5</sup>	Width
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A

<sup>3</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit

<sup>4</sup> LPBG = Low Profile Backguard <sup>5</sup> Convection oven depth 22" (559mm)

Model Type	Combustible Wall Clearance		Entry Clearances	
	Sides	Rear	Crated	Uncrated
Range Base	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	14" (356mm)	6" (152mm)	16" (406mm)	12" (305mm)

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# G36 (11/26/14)



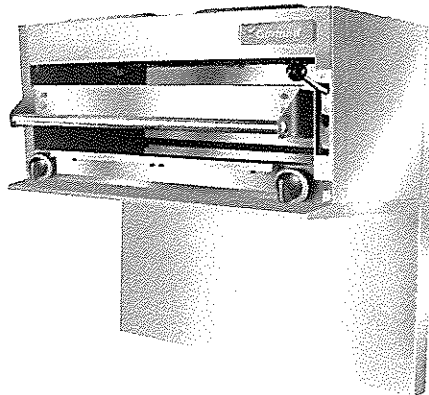
# G Series Infra-Red Salamander Broiler

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

G Series Infra-Red Salamander Broiler

### Models:

- GIR36C       GIR36       GIR48       GIR60



Model GIR36

### Standard Features:

- Range mount models – stainless steel top front, sides, backsplash, and bottom w/heat shield
- Counter mount GIR36C – stainless steel top, front, and sides – C/W 4" (102mm) legs
- 1/2" NPT top gas inlet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Two (2) individual Hi-Lo valve controls
- Three (3) position spring-balanced, adjustable rack assembly
- Large capacity removable grease pan
- Gas pressure regulator

- One year limited parts & labor warranty (USA & Canada only)

### Optional Features:

- Wall-mounting kit and stainless steel main bottom w/heat shield for model GIR36C
- Rear gas inlet (standard on counter model GIR36C)
- Interconnecting gas piping for range-mount models GIR36, 48, & 60
- Available to fit all Garland G Series ranges from 36"-60" (900mm-1500mm) wide; standard on left, right optional on 60" (1500mm) ranges – specify
- Stainless steel back

### Specifications:

Range mount gas infra-red salamander broiler Model GIR \_\_\_\_\_. Available to mount over Garland Starfire Pro G Series restaurant ranges 36"- 60" (900-1500mm) wide. Two (2) 20,000 BTU (5.86 kW) atmospheric infra-red burners. Three (3) position adjustable rack. Stainless steel top, front, sides, backsplash, and bottom w/heat shield. 40,000 BTU (11.72 kW) total. Natural or propane gas. Certified to Canadian and US Standards, listed by NSF.



Garland  
 1333 East 179th Street  
 Cleveland, Ohio 44110  
 Phone: 800-424-2411  
 Fax: 800-624-0218

Garland Commercial Ranges Ltd  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA  
 Phone: 905-624-0260  
 Fax: 905-624-5669

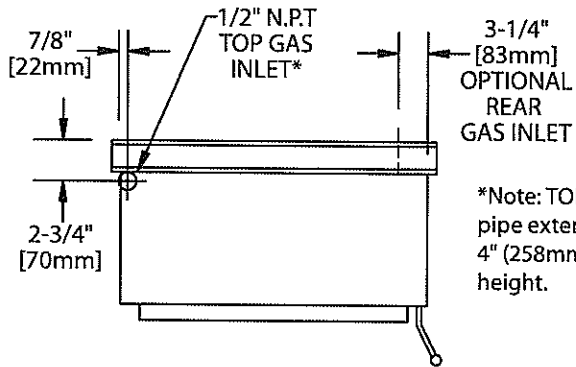


Model	Width	Use With G Series Model	Shipping Information		Entry Clearances: In (mm)	
			Cu Ft	lbs/Kg	Crated	Uncrated
GIR36C	34" (864mm)	N/A	21	170/77	29(737)	21(533)
GIR36	35-1/2" (900mm)	G36	38.2	200/91	29(737)	21(533)
GIR48	47-1/4" (1200mm) (35-1/2" /900mm center mounted broiler with 47-1/4"/1200mm flue riser)	G48	60.6	230/105	29(737)	21(533)
GIR60*	59" (1500mm) (35-1/2" /900mm broiler + 24"/610mm flue riser w/shelf)	G60	60.6	260/118	29(737)	21(533)

\* Note Salamander Broiler on Left Side. Right Side Optional

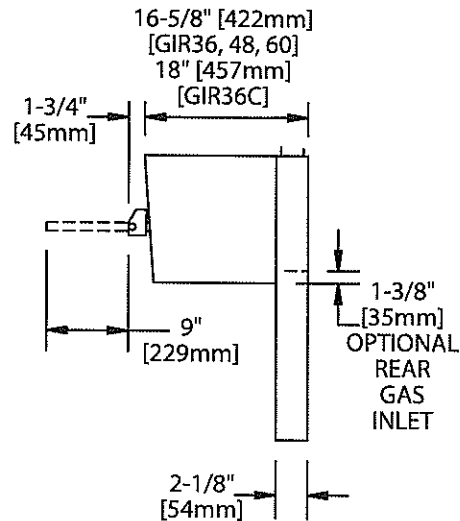
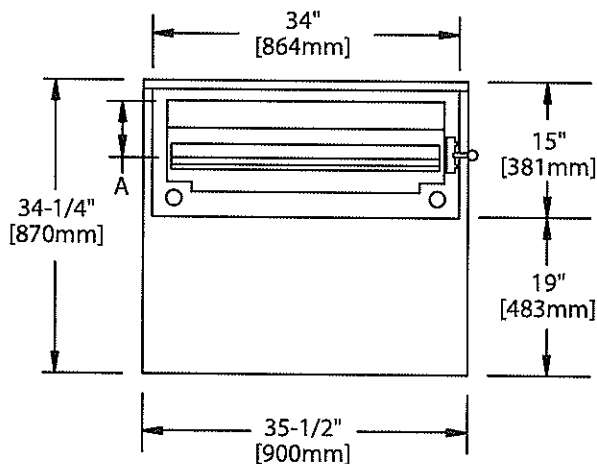
Operating Pressure		Installation Clearances		Total Input 40,000 BTU/HR (11.7Kw)
Natural	Propane	Sides	Rear	
6"WC (15mbar)	10"WC (25mbar)	6"(152mm)	6"(152mm)	

Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. Please specify gas type when ordering.



\*Note: TOP GAS INLET pipe extension adds 4" (258mm) to overall height.

Rack Position	Opening Height to Cook Surface (A)
3 Highest	2-3/4" (70mm)
2 Middle	3-1/2" (87mm)
1 Lowest	4-3/8" (111mm)



Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# GIR (01/04/11)

Garland  
1333 East 179th Street  
Cleveland, Ohio 44110  
Phone: 800-424-2411  
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Garland Commercial Ranges Ltd  
1177 Kamato Road,  
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L4W 1X4 CANADA  
Phone: 905-624-0260  
Fax: 905-624-5669







RaChelle Hosley <rachelle@adirondackexperience.com>

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## FW: equipment for diner

1 message

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**Christy Wilt** <Christy@hamiltoncountyny.gov>  
To: RaChelle Hosley <rachelle@adirondackexperience.com>

Fri, Dec 18, 2020 at 9:36 AM

Christy L. Wilt  
Director, Hamilton County Planning, Tourism & Economic Development  
PO Box 57, 102 County View Drive  
Lake Pleasant, NY 12108  
Phone: 518.548.3078  
Fax: 518.548.3091

-----Original Message-----

From: Elizabeth Folwell [mailto:[betsyfolwell@gmail.com](mailto:betsyfolwell@gmail.com)]  
Sent: Saturday, December 21, 2019 12:52 PM  
To: Christy Wilt  
Subject: equipment for diner

Hi Christy,  
Attached you will find a list of equipment we are purchasing for the diner.  
Let me know if you need more information. There will be more tables and  
shelving early next year.  
Thanks for your help and all best for 2020, Betsy Folwell

--  
This email has been checked for viruses by AVG.  
<https://www.avg.com>

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 **Blue\_Mountain\_Lake\_Diner.pdf**  
2767K