Equipment Assistance Grants Application - Ogden Preparatory Academy

Equipment Requests:

Item	Qty	Cost/item	Total	Vendor
Combi Oven, Electric Installation and associated parts included	1	$38,107.85	$38,107.85	CKS
Milk Cooler	1	$2,592.72	$2,592.72	CKS
Cafeteria Tables	8	$1071.18	$8,569.44	School Outlet
Shipping	1	$2,960.00	$2,960.00	School Outlet
Total			**$52,230.01**	

Detailed Response:
- **Combi Oven**. The combi oven is energy efficient, and will ensure the safety of food served, while maintaining the quality and integrity of food served. In addition to the energy savings, the ovens will assist with reducing food cooking and prep time. Currently the Junior High kitchen has a conventional oven. This makes food preparation longer than necessary, and can make the food less appealing to students as some foods tend to deconstruct during cooking. We have found that using a combi oven maintains the foods' integrity and quality. The current conventional oven has been in use longer than 15 years, and is partially non-functional. Replacement is reasonable.
- **Cafeteria Tables.** The selected tables provide adequate seating for students as well as a dual purpose for use in student assemblies and parent meetings. The design is also easier to manage for kitchen staff thus reducing fatigue and injuries. Most of our Workers Compensation claims have been kitchen related due to shoulder and knee injuries in conjunction with manipulating large cafeteria tables. Some of our older tables are broken and present hazards to staff and students. We are requesting 8 tables to replace broken tables. These particular tables have proven to be more durable.
- **Milk Cooler.** Needed to maintain milk and juice temperatures for and during service. The milk cooler at the Elementary broke. We have attempted to fix it, but it is unreliable. It is over 15 years old. Providing beverage options for students has been time consuming to monitor the temperature and rotate products.

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Project: From:

"Due to global supply chain volatility regarding product pricing, freight charges, and product availability, prices are valid through 12:00 pm EST on the last business day of the calendar month of quotation. Please confirm pricing and availability prior to placing your order."

Item	Qty	Description	Sell	Sell Total
		COMBI OVEN, ELECTRIC		

ITEM TOTAL: $42,169.96

MILK COOLER

Item	Qty	Description	Sell	Sell Total
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A. Please read these terms and conditions carefully. By proceeding with your order, you acknowledge your full understanding of, agreement to and acceptance of these terms and conditions.

B. Except in those instances where Burkett Restaurant Equipment & Supplies ("we", "us", "Burkett") and a business Customer enter into a separate written contract for the purchase of Products providing for separate terms of sale, the following terms and conditions (the "Conditions") apply.

C. These terms and conditions take precedence over Buyer's supplemental or conflicting terms and conditions to which notice of objection is hereby given.

D. Burkett shall be entitled to amend the terms and conditions without notice.

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1.1 "Web prices" displayed on Burkett.com: (i) are available for orders placed on Burkett.com, by phone, or at our Perrysburg, OH showroom store; (ii) do not include installation, freight or taxes; and (iii) are subject to change or correction at any time and without notice. In the event of an erroneous price or description, the customer will be contacted to confirm corrections as quickly as possible.

1.2 Credit cards will be charged upon placement of order. You may pay for your order using the payment methods available, including cash, checks, money orders, American Express, Discover, MasterCard, Visa, PayPal, Amazon Pay and affordable leasing options. Customers Approved for Terms may submit a purchase order for processing (see application for details). Orders cannot be processed until payment is collected or payment requirements are achieved.

2.1 Your Shipment Confirmation will contain information on the carrier and the associated tracking number(s).

2.2 Burkett cannot be held responsible for unanticipated delivery delays beyond our control.

2.3 Available items sold with Same Day Shipping will ship on the day the order was placed, if the order is processed before 3:00 PM EST, otherwise they will ship within 1 business day of order processing.

2.4 If you do not have an elevated loading dock or forklift to unload your items, you must select liftgate at checkout. A higher fee may apply if a liftgate must be added after an order has shipped.

2.5 Shipping charge includes curbside delivery. Carriers charge a fee to ship to a residential address, call ahead service and inside delivery. These fees vary by region and will be reflected in your shipping charges if requested. A higher fee may apply if a residential fee must be added after an order has shipped.

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3.1 When a product is delivered, it is the responsibility of the recipient to inspect the product/package/pallet prior to signing. If significant damage is noted, refuse the item. If minor damage is noted and you choose to accept the item, please sign DAMAGED on the delivery receipt. If the driver is unable to wait, sign the Proof of Delivery with "Pending further inspection." This can help during a freight claim process later down the line.

Failure to inspect your Product(s) before signing may result in your inability to process a repair claim for the damaged product or a warranty claim for a defective product. If item is signed damaged or is refused, please notify Customer Service at 419-720-8190 within 24 hours

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Initial: _____

4.1 "Web prices" displayed on Burkett.com: (i) are available for orders placed on Burkett.com, by phone, or at our Perrysburg, OH showroom store; (ii) do not include installation, freight or taxes.

4.2 Burkett Delivery service includes delivery of all equipment and supplies to job site, uncrate, set in place and trash removal. Customer is responsible for final connections through a certified professional.

4.3 Delivery price is based on non-union labor. Union labor pricing can be provided upon request.

4.4 Unless otherwise noted, pricing does not include installation of the hood or walk-in unit.

4.5 Please contact a Burkett Sales Representative to review delivery services available.

WARRANTY

5.1 All new product warranty claims are handled based on the manufacturer's warranty policy and may or may not apply for residential use.

5.2 All used product warranty claims are handled based on Used Equipment Guarantee and 90-Day Parts and Labor Warranty which is located on Burkett.com or can be shared through a Burkett's Sales Representative.

5.3 For information on a specific manufacturer's warranty, contact Customer Service at 419-720-8190.

RETURNS & EXCHANGES

6.1 Our goal is customer satisfaction. You can take advantage of the Burkett 30 Day Return and Exchange Policy. Please refer to the Burkett Return and Exchange Policy located on Burkett.com for more information.

6.2 All returns must be unopened, unused and in the original packaging material to be accepted.

6.3 Returns may incur up to a 35% restocking fee.

Please visit www.Burkett.com for full terms and conditions.

Acceptance: _____   Date: _____

Printed Name: _____

Project Grand Total: $48,645.16

Initial: _____

Datasheet

iCombi® Pro 6-full size + 10-full size E UG

Capacity

> Sixteen (16) Half-size sheet pans or Thirty two (32) Steam table pans or Sixteen (16) 1/1 GN accessories
> Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode

> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

Description

Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.
> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: This appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl (((**i**ProductionManager ⚏   **i**CookingSuite 👨‍🍳   **i**CareSystem⁺

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air turbulence in each cooking cabinet thanks to one or two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop, per cooking system
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
> Visual indication of loading and removal requests using energy-saving LED lighting
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status
> Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Power-steam function: increased steaming power available for Asian applications
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retraction and switchable spray/jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution or for networking with each other
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
> Hygienic setup that is flush with the counter without feet for simple, safe cleaning

> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
> Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation
> High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger
> Use the upper unit to control the lower unit conveniently and ergonomically

Installation, maintenance and environment
> Professional installation by RATIONAL-certified technicians recommended
> Fixed waste water connection conforming to SVGW requirements is permitted
> Adaptation to the installation site (height above sea level) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Installation flush with the floor and wall through connection in the base area *
> Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
> Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
> Energy-efficiency tested as per DIN 18873 and consumption values published in HKICert database
> Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov
* See the installation or planner manual for details
** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options
> Cooking cabinet door, left-hinged
> MarineLine - marine version
> SecurityLine – prison / security version
> HeavyDutyLine – particularly heavy-duty version
> Integrated fat drain
> Safety door lock
> Lockable control panel
> Mobile oven rack package for Combi-Duo

Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (total, incl. Stand I)	42 1/4 x 81 7/8 x 44 3/4 inches
Cooking system (total, incl. stand with rollers)	46 x 77 x 44 3/4 inches

Weights	
Net weight cooking system incl. Combi-Duo kit and Stand I	767 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/198 lb

Each cooking system is individually

Electrical connection conditions

Voltage 3 AC 208 V /240V	6-full size	10-full size
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	70 A	125 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 3 140°F	AWG 2 194°F
Voltage 3 AC 440 V / 480 V	**6-full size**	**10-full size**
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	35 A	60 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 8 140°F	AWG 4 140°F

Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi

Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.
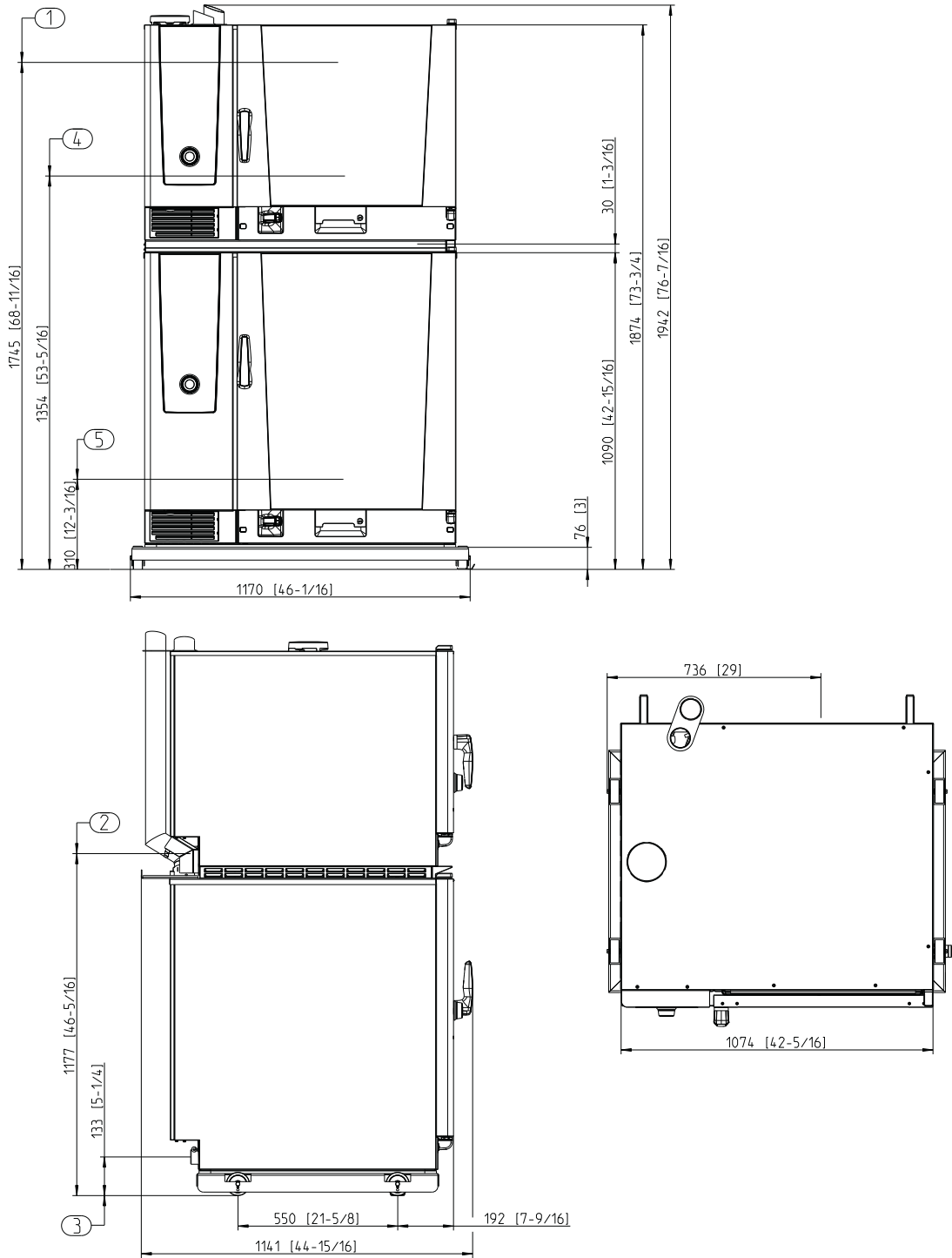
Terms and conditions of installation

> Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.

> To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

Approvals

Technical drawing, electrical – stand with rollers

1	Top rack height
2	Water drain height – top unit
3	Water drain height – bottom unit
4	Rack loading height – top unit
5	Rack loading height – bottom unit

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Accessories

> 8 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.75.760
Finishing system for banquets Size 10-full size, 42 plates	Item no. 60.12.154
Finishing system for banquets Size 6-full size, 34 plates	Item no. 60.62.196
Finishing system for banquets Size 10-full size, 52 plates	Item no. 60.12.155
Full size sheet pan adapter	Item no. 60.12.156
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168 Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-full size	Item no. left hinged door 60.776 Item no. right hinged door 60.75.774
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size	Item no. left side 60.75.769 Item no. right side 60.75.768
Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E	Item no. 60.74.725
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
UltraVent recirculating hood –for Combi-Duo 6-full size, 10-full size electrical units only	Item no. 60.76.180
UltraVent Plus recirculating hood – for electrical units only – Combi-Duo 6-full size, 10-full size	Item no. 60.76.178

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Quote

01/29/2024

CKS COMMERCIAL KITCHEN SUPPLY

To:	Project:	From:
Ogden Prep Academy	Ogden Prep Academy-New	Commercial Kitchen Supply
Debbie Deem	equipment 2024	Keith Eubank
801-627-3066 (Contact)		1030 West 650 North
		Centerville, UT 84014-1710
		(801)292-1611
		801-292-1611 x101 (Contact)

Job Reference Number: 3618

Revised 1/29/24
-Added as and alternate a stacked 6 pan on a 10 pan electric combi oven
Revised 1/25/24
-added as an alternate a stacked 6 pan combi oven

Revsied 1/11/24
-removed reach in refrigerator
-added a couple of options for milk coolers

Item	Qty	Description	Sell	Sell Total
1	1 ea	**COMBI OVEN, GAS**	$24,778.13	$24,778.13
		RATIONAL Model No. ICP 10-FULL NG 208/240V 1 PH(LM100EG)-QS (Quick Ship) (CE1GRRA.0000240) iCombi Pro® 10-Full Size Combi Oven, natural gas, (10) 18" x 26" sheet pan or (20) 12" x 20" steam pan or (10) 2/1 GN pan capacity, (5) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 152,000 BTU, 208/240v/60/1-ph, 6 ft. cord, 1.5 kW, CE, IPX5, cCSAus, NSF, ENERGY STAR®		
	1 ea	NOTE: All discounts subject to approval by manufacturer		
	1 ea	2 years parts and labor, 5 years steam generator warranty		
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		

Item	Qty	Description	Sell	Sell Total
	1 ea	9999.2211 RCI RATIONAL Certified Installation, new certified installation for each individual gas table-top iCombi on a stand or counter, 100 miles (200 round-trip) included. (Do not use for Combi-Duo, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$1,265.00	$1,265.00
	1 ea	9999.1009 Extended Travel Zones, for extra distance beyond the 100 miles(200 round-trip) that is included. THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$240.00	$240.00
	1 ea	8720.1561US Installation Kit, for gas iCombi/SCC/CMP 102G (208-240/60/1ph); gas iCombi/SCC/CMP 201G (120/60/1ph); gas iCombi/SCC/CMP 202G (208-240/60/1ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$811.90	$811.90
	1 ea	1900.1154US Water Filtration Single Cartridge System, for any iVario, single Combi model, or XS or half-size Combi-Duos, includes: (1) single head with pressure gauge, R95-CL filter & filter installation kit	$466.24	$466.24
	1 ea	9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	$210.00	$210.00
	1 ea	NOTE: The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates		
	1 ea	56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)	$156.24	$156.24
	1 ea	56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)	$141.96	$141.96
	1 ea	60.31.090 Stand I Stationary Oven Stand, 27-1/2"H, all sides open, stainless steel construction, for iCombi 6- and 10-full size Classic/Pro	$676.75	$676.75
		ITEM TOTAL:		**$28,746.22**
1a	1 ea	**COMBI OVEN, GAS**	$37,274.31	<Alternate>
		RATIONAL Model No. ICP 6-FULL ON 6-FULL NG 208/240V 1 PH Two (2) (CC1GRRA.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR®		

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- 0LON &RROHUIHUGWRPGLQVDLOONQGXLWFHPSHURDODQGXUVLJU7LKFHH PLFRRDOWWKHHPHGEWRNHKDYHVWHVWSLWVFLWWXUHQWQWDEOH RYHUHDRUJOSGURYLEGHLYHQIHSWHLRRQVWXGKDEYVWVOPRQVXPWRQJ PRQLWWWKHHPSHDODQURXWSDLURIX FWV

		chloramines and chlorine while providing the required flow rates		
	1 ea	56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)	$156.24	\<Alternate\>
	1 ea	56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)	$141.96	\<Alternate\>
		ITEM TOTAL: \<Alternate\>		**$44,293.97**
2	1 ea	**HEATED HOLDING PROOFING CABINET, MOBILE**	$2,677.95	$2,677.95
		Metro Model No. C519-CFC-U Quick Ship - C5™ 1 Series Heated Holding & Proofing Cabinet, mobile, full height, non-insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 190°F, universal wire slides on 3" centers, adjustable on 1-1/2" increments (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2.0kW, 16 amps, NEMA 5-20P, cULus, NSF		
	1 ea	1 year warranty against manufacturing defects		
		ITEM TOTAL:		**$2,677.95**
5	1 ea	**MILK COOLER**	$2,592.72	$2,592.72
		Beverage Air Model No. SM34HC-W School Milk Cooler, cold wall, normal temperature, 34"W x 30-5/8"D x 41-1/8"H, 12.73 cu. ft., single access, flat top carton capacities, (8) 13" x 13" x 11" or (4) 19" x 13" x 11" case capacity, self-latching doors/lids with safety bumpers, cylinder lock, wire floor racks, floor drain, electronic control, manual defrost, galvanized steel interior with stainless steel floor, white exterior, R290 Hydrocarbon refrigerant, 1/3 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA		
	1 ea	3 years parts & labor warranty (excludes maintenance items)		
	1 ea	Self-Contained refrigeration		
	1 ea	7 years compressor warranty (part only), standard		
	1 ea	115v/60/1-ph, 2.2 amps, cord with NEMA 5-15P		
	1 ea	4" Heavy duty casters, (2) with brakes, standard		
		ITEM TOTAL:		**$2,592.72**
5a	1 ea	**MILK COOLER**	$3,072.51	\<Alternate\>
		True Mfg. - General Foodservice Model No. TMC-34-HC Mobile Milk Cooler, forced-air, (8) 13" x 13" x 11-1/8" crate capacity, stainless steel door drop front/hold-open flip-up lid with lock, 33 - 38°F temperature range, (2) heavy-duty floor racks, digital thermometer, white vinyl exterior, aluminum interior with stainless steel floor, R290 Hydrocarbon refrigerant, 4" castors, 1/5 HP, 115v/60/1-ph, 2.7 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®		
	1 ea	NOTE: Commonly stocked model in stainless steel exterior; verify		\<Alternate\>

Item	Qty	Description	Sell	Sell Total
		availability with factory		
	1 ea	Self-contained refrigeration standard		<Alternate>
	1 ea	7 year compressor warranty, 6 years parts warranty, 5 year labor warranty standard. Please visit www.truemfg.com for specifics standard		<Alternate>
	1 ea	4" Castors, standard		<Alternate>

<div align="right">

ITEM TOTAL: <Alternate>   **$3,072.51**

Merchandise	$34,016.89
Installation	$1,500.00
Tax 7.25%	$2,466.22
Total	$37,983.11

</div>

Acceptance: _____   Date: _____

Printed Name: _____

Project Grand Total: $37,983.11

Ogden Prep Academy-New equipment
2024   **Ogden Prep Academy**   **Initial: _____**
         Page 6 of 6

Datasheet

iCombi® Pro 6-full size + 10-full size E UG

Capacity
> Sixteen (16) Half-size sheet pans or Thirty two (32) Steam table pans or Sixteen (16) 1/1 GN accessories
> Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

Description
Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.
> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.
Ventilation approvals: This appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl 〴   **i**ProductionManager ⊟   **i**CookingSuite 🍳   **i**CareSystem⁺

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

iCombi Pro 6-full size + 10-full size E UG

Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air turbulence in each cooking cabinet thanks to one or two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop, per cooking system
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
> Visual indication of loading and removal requests using energy-saving LED lighting
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status
> Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Power-steam function: increased steaming power available for Asian applications
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F − 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retraction and switchable spray/jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution or for networking with each other
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
> Hygienic setup that is flush with the counter without feet for simple, safe cleaning

iCombi Pro 6-full size + 10-full size E UG

> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
> Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation
> High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger
> Use the upper unit to control the lower unit conveniently and ergonomically

Installation, maintenance and environment
> Professional installation by RATIONAL-certified technicians recommended
> Fixed waste water connection conforming to SVGW requirements is permitted
> Adaptation to the installation site (height above sea level) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Installation flush with the floor and wall through connection in the base area *
> Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
> Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
> Energy-efficiency tested as per DIN 18873 and consumption values published in HKICert database
> Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov
* See the installation or planner manual for details
** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options
> Cooking cabinet door, left-hinged
> MarineLine - marine version
> SecurityLine – prison / security version
> HeavyDutyLine – particularly heavy-duty version
> Integrated fat drain
> Safety door lock
> Lockable control panel
> Mobile oven rack package for Combi-Duo

Datenblatt, Version 13 - 8/19/2020 1:22 PM - We reserve the right to make technical changes.

Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (total, incl. Stand I)	42 1/4 x 81 7/8 x 44 3/4 inches
Cooking system (total, incl. stand with rollers)	46 x 77 x 44 3/4 inches

Weights	
Net weight cooking system incl. Combi-Duo kit and Stand I	767 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/198 lb

Each cooking system is individually

Electrical connection conditions

Voltage 3 AC 208 V /240V	6-full size	10-full size
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	70 A	125 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 3 140°F	AWG 2 194°F
Voltage 3 AC 440 V / 480 V	6-full size	10-full size
Connected loads - electric	22.4 kW	37.4 kW
Steam power	18 kW	36 kW
Convection power	21.6 kW	36 kW
Breaker	35 A	60 A
Connection impedance	0.09 Ω	0.09 Ω
RCD type	B	B
Cable diameter	AWG 8 140°F	AWG 4 140°F

Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi

Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

Water quality requirements
Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recom-mended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

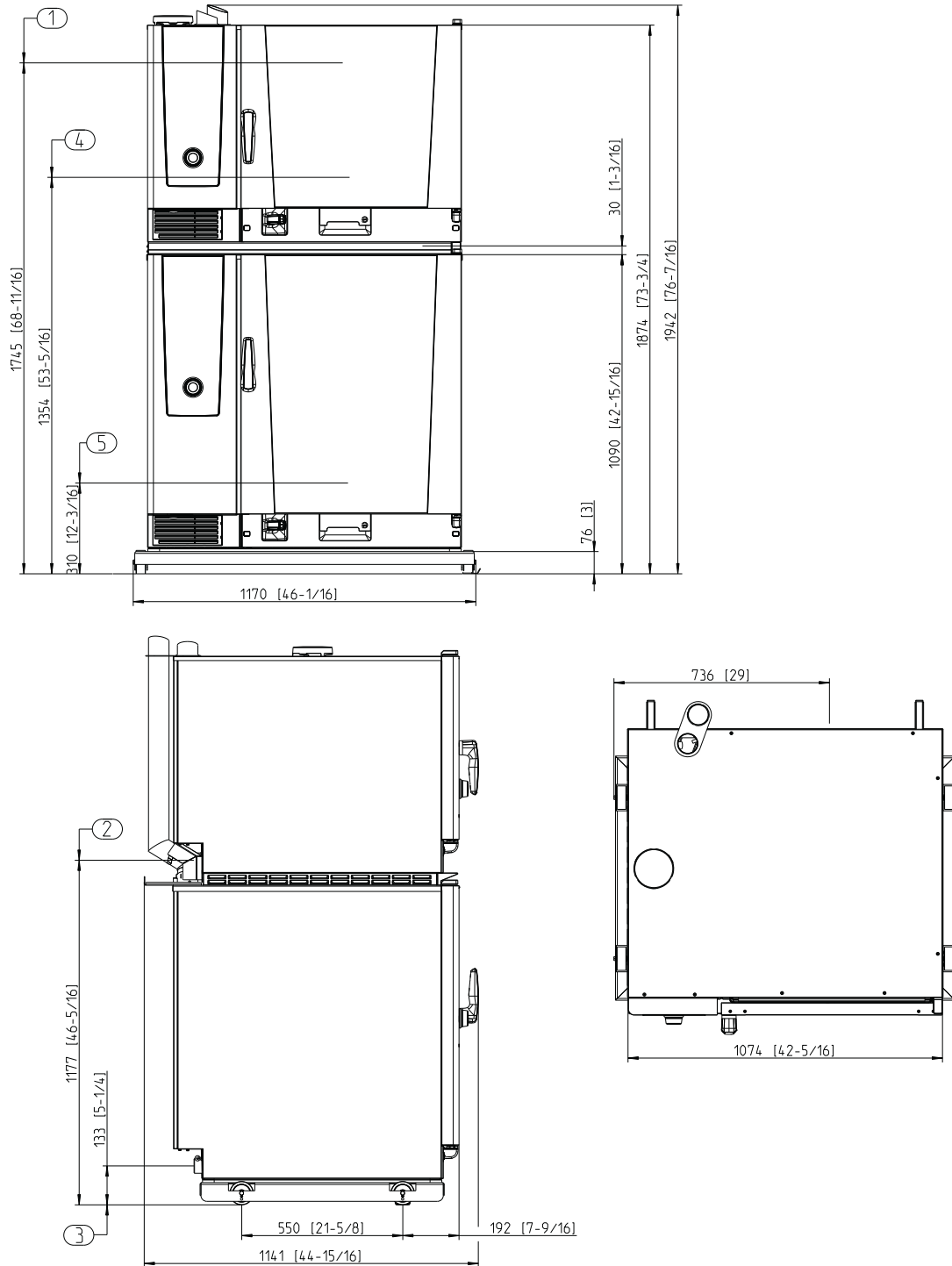### Minimum distances at installation
Clearance Requirements
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.
If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.
If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Terms and conditions of installation
> Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
> To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

Approvals

iCombi Pro 6-full size + 10-full size E UG

Technical drawing, electrical – stand with rollers

1	Top rack height	
2	Water drain height – top unit	
3	Water drain height – bottom unit	
4	Rack loading height – top unit	
5	Rack loading height – bottom unit	

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iCombi Pro 6-full size + 10-full size E UG

Accessories

> 8 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.75.760
Finishing system for banquets Size 10-full size, 42 plates	Item no. 60.12.154
Finishing system for banquets Size 6-full size, 34 plates	Item no. 60.62.196
Finishing system for banquets Size 10-full size, 52 plates	Item no. 60.12.155
Full size sheet pan adapter	Item no. 60.12.156
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168
	Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-full size	Item no. left hinged door 60.776
	Item no. right hinged door 60.75.774
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size	Item no. left side 60.75.769
	Item no. right side 60.75.768
Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E	Item no. 60.74.725
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
UltraVent recirculating hood –for Combi-Duo 6-full size, 10-full size electrical units only	Item no. 60.76.180
UltraVent Plus recirculating hood – for electrical units only – Combi-Duo 6-full size, 10-full size	Item no. 60.76.178

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

School Outlet

PO Box 4470
Stateline, NV
United States 89449

Shipping Address
Debbie Deem
Ogden, Utah 84404
(801) 627-3066

Billing Address
Debbie Deem
Ogden, Utah 84404
(801) 627-3066

Quote#	Valid Till
SZNTW-0	May 07, 2024

Products	Qty	Unit Price	Total
NATIONAL PUBLIC SEATING - **Lead time: 3 - 10 Business Days**			
NPS 8' Mobile Convertible Bench Unit - 96"L x 29"W (National Public Seating NPS-... Persian Blue / Plywood Core / Protectedge NPS-CBG96-PWPEPCBLBL 15-year manufacturer limited warranty • 5-6 Students or 4-6 Adults	8	~~$1,124.85~~ $1,071.18	$8,569.44

SubTotal:	$8,569.44
Tax:	$0.00
Shipping:	$2,960.00
TOTAL:	$11,529.44

This product is produced & manufactured in the USA with American workers and is regulated by the FTC.

This product is assembled in the USA with parts likely sourced from overseas.

This item meets high quality ANSI/BIFMA standards for comfort, safety, sustainability, and durability in furniture.

Complies with strict chemical emissions limits and meets the indoor air quality pollutant standards for sensitive environments.

This product complies with all applicable children'ss product safety rules and standards by the U.S. Consumer Product Safety Commission.

This product is certified by the Materials Analytical Services organization as having low volatile organic compound emissions.

Tested by Underwriters Laboratories for safety & sustainability and free from a foreseeable risk of fire & electric shock.

The ingredients for this product are derived from renewable resources and manufactured using environmentally friendly processes.

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☐	**Mobile Convertible Bench Table w/ Plywood Core & Protect Edge (30" W x 8' L)** SKU: LNT-GNI5012 Call or chat for product availability or to discuss alternate items. Options: ■ Laminate Color - Blue ▬ Table Height - 29" H Edit | Delete	8	$1,179.88	$9,439.04

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Mobile Cafeteria Convertible Bench Table (8' L) Top Dimensions: 8' L Top Color: Navy Bench Color: Navy Edge Color: Navy Frame Color: Chrome Top/bench Core: Plywood Core Height: 29"H Top w/ 17"H Benches	15001-NV-NV-NV-C-P	$1,805.95	8	$14,447.60

Normal Ship Time: approximately 8 to 10 weeks   ✏ 🗑

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Subtotal	$14,447.60
Tax	$0.00
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