EL CAMINO REAL CHARTER HIGH SCHOOL CAFETERIA EQUIPMENT PROPOSAL COMPARISONS

Item #	Description	argreen Ellison	_	o. West Supply	Difference
1	36" Range w/6 Burners	\$ 4,025	\$	4,394	
2	Gas Griddle	\$ 10,466	\$	11,492	
3	72' x 30' Equipment Stand	\$ 503	\$	503	
4	Reach In Freezer	\$ 6,697	\$	7,588	
5	Combi Oven-Electric (SW 2)	\$ 19,583	\$	45,928	
6	Combi Oven-Electric-2/2	\$ 25,042		incl	
7	Mobile Heated holding Cabinet:	\$ 11,007	\$	11,324	
	Total before Tax & Freight	\$ 77,323	\$	81,229	\$ (3,906)

CBO Recommends Bargreen Ellison



Quote

FOODSERVICE SUPPLY & DESIGN

01/25/2024

Project:

El Camino Larger Equipment Jan.

2024

From:

Bargreen Ellingson - Washington

Sierra Zavala

6626 Tacoma Mall Blvd. Ste. B.

Tacoma, WA 98409 (253) 471-3739

Job Reference Number: 208764

Model No. 36S-6BN Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Note of backgraph over 15 on	Item	Qty	Description	Sell	Sell Total
Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Stainless steel backriser & lift-off high shelf, standard 1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP \$10,466.43 \$10,466.43 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP \$1,510.51 \$1,510	1	1 ea		\$4,024.68	\$4,024.68
burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP \$10,466.43 \$10,466.43 \$10,466.43 \$10,466.44 \$10,466.44 \$10,466.45					
sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Stainless steel backriser & lift-off high shelf, standard 1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) \$150.51	ATTENTO	ersa.			
adjustable legs, 215,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Stainless steel backriser & lift-off high shelf, standard 1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Vol \$29.53 \$17.12	00 00	90			
1 ea 1 year limited parts & labor warranty, standard 1 ea Stainless steel backriser & lift-off high shelf, standard 1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP \$10,466.43 \$10,466.43 Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 26"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (per linear foot) 3 Needed \$65.07 \$130.12		•			
1 ea Stainless steel backriser & lift-off high shelf, standard 1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP \$10,466.43 \$10,466.43 Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x x 6"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) \$50.30	¥	ŧ	adjustable legs, 215,000 BTO, CSA, NSF		
1 ea CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks) \$688.49 \$688.49 2 1 ea GRIDDLE, GAS, COUNTERTOP \$10,466.43 \$10,466.44 Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) \$29.53 \$17.18 (20.14) \$1.50.19 (2		1 ea	1 year limited parts & labor warranty, standard		
2 1 ea GRIDDLE, GAS, COUNTERTOP Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30" Work Table, 72"W x 86"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) \$10,466.43		1 ea	Stainless steel backriser & lift-off high shelf, standard		
Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 26"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) York \$29.53 \$17.16		1 ea	CASTERS-ADJRR4 Casters, 6", adjustable (set of 4) (2 with locks)	\$688.49	\$688.49
Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 26"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) York 529.53 \$17.12	2	1 ea	GRIDDLE, GAS, COUNTERTOP	\$10,466.43	\$10,466.43
thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) 503 \$130.14			Model No. MSA36-30		
thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) 1 year \$29.53 \$13.14			Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1"		
profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) you \$29.53 \$130.14	4		thick polished steel griddle plate, embedded mechanical snap action		
tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 26"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Needed \$65.07 \$130.14	6.0	o o:	thermostat every 12", millivolt pilot safety, manual ignition, low		
1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Needed \$65.07 \$130.14			profile, stainless steel front, sides, front grease trough, 4" back &		
1 ea Natural gas (specify elevation if over 2,000 ft.) 3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) 1 50.3 \$1,510.51 \$1,510.52 \$29.53 \$17.16 \$29.53 \$17.16 \$29.53			tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF		
3 1 ea WORK TABLE, STAINLESS STEEL TOP Model No. SS-366 30 Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) \$1,510.51 \$1,510.51 \$1,510.51 \$29.53 \$17.16 \$29.53 \$17.16 \$29.53		1 ea	1 year limited parts & labor warranty, standard		
Model No. SS-366 30" Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Needed \$65.07		1 ea	Natural gas (specify elevation if over 2,000 ft.)		
Work Table, 72"W x 36"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Weeded \$65.07	3	1 ea		\$1,510.51	\$1,510.51
adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Needed \$65.07			Model No. SS-366 30"		# 503
bullet feet, NSF 6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) Needed \$65.07 \$130.14	IT	TT	Work Table, 72"W x戌€"D, 14 gauge 304 stainless steel top, 18 gauge		4 5 05
6 ft TA-30A Partial backsplash, 1-1/2" high (per linear foot) 2 ea TA-30 Side Splash, 1-1/2" high (each) 10 10 11 12 12 13 14 15 15 15 15 15 15 15 15 15 15 15 15 15	1		adjustable stainless steel undershelf, stainless steel legs & adjustable		
2 ea TA-30 Side Splash, 1-1/2" high (each) Needed \$65.07 \$130.14	1	-1	bullet feet, NSF		
2 ea TA-30 Side Splash, 1-1/2" high (each) Needed \$65.07 \$130.14		6 ft	TA-30A Partial backsplash. 1-1/2" high (per linear foot)	\$29.53	\$177.18
77 -0			/		\$130 14
4 1 PA REACH-IN ERFEZER SCHOOL SCHOO	4		REACH-IN FREEZER	\$6,696.55	\$6,696.55

	100
Initia	

Item	Qty	Description	Sell	Sell Total
	1.02	Model No. T-49F-HC Freezer, reach-in, two-section, -10°F, (2) stainless steel doors, (6) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1 HP, 115v/60/1-ph, 9.6 amps, NEMA 5-15P, Made in USA, cULus, UL EPH Classified, ENERGY STAR® Self-contained refrigeration standard		
		7 year compressor warranty, 6 years parts warranty, 5 year labor		
		warranty standard. Please visit www.truemfg.com for specifics standard		
		Left door hinged left, right door hinged right standard		
		4" stem castors, standard (adds 5" to OA height)		
5	1 ea	COMBI OVEN, ELECTRIC	\$17,822.70	\$17,822.70
		Model No. ICP 6-FULL E 208/240V 3 PH (LM100CE) (CC1ERRA.0000218) iCombi Pro® 6-Full Size Combi Oven, electric, (6) 18" x 26" sheet pan or (12) 12" x 20" steam pan or (6) 2/1 GN pan capacity, (3) 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, 208/240v/60/3-ph, 22.4 kW, CE, IPX5, UL, cULus, NSF, ENERGY STAR®		
	1 ea	NOTE: All discounts subject to approval by manufacturer		
		2 years parts and labor, 5 years steam generator warranty		
		CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		
	1 ea	9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$549.00	\$549.00
	1 ea	9999.2201 RCI RATIONAL Certified Installation, new certified installation for each individual electric 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)	\$1,403.00	\$1,403.00
	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)	\$158.84	\$158.84
	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	\$144.33	\$144.33

Page 2 of 4

Item	Qty	Description	Sell	Sell Total
		ordered with a unit) (NET)		
6	1 ea	COMBI OVEN, ELECTRIC Model No. ICP 10-FULL E 208/240V 3 PH (LM100EE)	\$22,786.65	\$22,786.65
6		(CE1ERRA.0000221) iCombi Pro® 10-Full Size Combi Oven, electric, (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, 208/240v/60/3-ph, 37.4 kW, CE, IPX5, UL, cULus, NSF, ENERGY STAR®		
	1 ea	NOTE: All discounts subject to approval by manufacturer		
		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		
	1 ea	9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$549.00	\$549.00
	1 ea	9999.2201 RCI RATIONAL Certified Installation, new certified installation for each individual electric 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)	\$1,403.00	\$1,403.00
	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)	\$158.84	\$158.84
	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)	\$144.33	\$144.33
7	3 ea	HEATED HOLDING PROOFING CABINET, MOBILE	\$3,669.02	\$11,007.06
		Model No. C539-CLDC-4 C5™ 3 Series Heated Holding & Proofing Cabinet, lower wattage, with Red Insulation Armour™, mobile, full height, insulated, Dutch clear polycarbonate doors, removable bottom mount control module, thermostat to 200°F, fixed wire slides on 3" centers (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, 1440 watts, 12 amps, NEMA 5 15P, cULus, NSF		
	3 еа	1 year warranty against manufacturing defects		

Ø	01/25/2024
Merchandise '77,3	323 \$79,820.73
Freight	\$1,637.41
Freight Tax 40.1% 9.590	7,345 \$8,227.27
Total	CRO-685-41

CUSTOMER COMMITMENT: In foodservice, things don't always go as planned. When those things happen, Bargreen Ellingson is committed to make it right. Our staff is given the power to resolve your issue. If they cannot, or if you are not completely satisfied, we encourage you to call our President, David Ellingson, at (253) 234-1400. Thank you for the opportunity to serve you!

ENGAGEMENT CLIENT: En restauration, les choses ne se passent pas toujours comme prévu. Lorsque ces choses se produisent, Bargreen Ellingson s'engage à y remédier. Notre personnel a le pouvoir de résoudre votre problème. S'ils ne peuvent pas, ou si vous n'êtes pas entièrement satisfait, nous vous encourageons à appeler notre président, David Ellingson, au (253) 234-1400. Merci pour l'opportunité de vous servir!

Acceptance:	Date:	
Printed Name:		
Project Grand Total: \$89,685.41		



Quote

01/11/2024

Project:

El Camino Real Charter School (Quote #3 - Equipment) Att'n. Rafael ((626) 627-3186 5440 Valley Circle Blvd. Woodland Hills, CA 91367

From:

Southwest Restaurant Supply Jack Miller Southwest Restaurant Supply 2507 E. McDowell Road Phoenix, AZ 85008 (602)978-6711 602 978.6711 5429 (Contact)

Job Reference Number: 12975

QUOTED PRICES VALID FOR 5 DAYS FROM DATE OF QUOTE

*** IT IS YOUR RESPONSIBILITY TO MEASURE THE DOORWAYS/ENTRANCES TO VERIFY THE EQUIPMENT YOU PURCHASE WILL FIT. CUSTOMERS WILL INCUR ALL COSTS ASSOCIATED WITH DELIVERY AND REDELIVERY IF EQUIPMENT DELIVERY IS UNABLE TO BE COMPLETED DUE TO ENTRANCE ISSUES. ***

PLEASE NOTE:

- **Sales Tax (8.6%) will apply to all items. A current years Resale Certificate or Tax Exemption is needed for Sales Tax Exemption. All exemption certificates will be verified with the State.
- **All prices quoted do not include any applicable incoming freight costs (unless specified). Freight quotes are available upon request once items to be ordered have been determined.
- ** Charges to deliver, uncrate, and set in place is available once items to be ordered have been determined. *All utility connections (plumbing, electrical, etc.) is completed by others.*
- **All prices are subjected to <u>Manufacturers price increases</u>. (Please note: has recently been taking place WITHOUT any advanced notice. Dealer has no control over this)
- **Availability of items quoted are subject to current inventory and/or Manufacturer lead times.

STOCK CHECKS / AVAILABILITY / LEAD TIME QUOTES

This quote is based upon current factors and conditions at this time today and will be subject to change based upon the receipt of the PO. We are not building or holding inventory based upon this quote. Lead time quotes even after being scheduled could be impacted by market conditions affecting our supply chain and other outside factors beyond our control. Any production delays will be communicated

Pricing does <u>NOT</u> include freight and tax unless otherwise shown. All quotes are in US dollars, unless otherwise specified. Prices are <u>CONFIDENTIAL</u>, and should not be disclosed. Unit price is based on quantity specified. <u>All orders are subject to credit approval and will require a deposit which will be determined at the time of order.</u>

All equipment quotes are per the vendors standard specifications- no options or accessories are included,

Southwest Restaurant Supply

unless otherwise indicated. Cancellations & returns are subject to manufacturers standard policies and must be authorized in writing. All warranties shall be provided as standard by the manufacturer and may only apply within the United States.

Southwest Restaurant Supply reserves the right to withdraw quoted prices due to error.

Item	Qty	Description	Sell	Sell Total
1	1 ea	RANGE, 36", 6 OPEN BURNERS Vulcan Model No. 36S-6BN Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF	\$4,394.34	\$4,394.34
	1 ea	1 year limited parts & labor warranty, standard K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation Stainless steel backriser & lift-off high shelf, standard		
		and the contract of the contra	EM TOTAL:	\$4,394.34
2	1 ea	GRIDDLE, GAS, COUNTERTOP Vulcan Model No. MSA36-30 Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, manual ignition, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF	\$11,492.13	\$11,492.13
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)	EM TOTAL:	\$11,492.13
3 alt	1 ea	EQUIPMENT STAND, FOR COUNTERTOP COOKING GSW USA Model No. ES-P3072 Equipment Stand, 72"W x 30"D x 24"H, 16/430 stainless steel top with 1" up-turn on sides & rear, 18 gauge stainless steel undershelf, stainless steel legs with adjustable ABS bullet feet, rolled edge construction, ETL NOTE: The above Equipment Stand has a S/S top, legs, & undershelf.	\$503.17	\$503.17
			EM TOTAL:	\$503.17
4	1 ea	REACH-IN FREEZER Traulsen Model No. G22010 Dealer's Choice Freezer, Reach-in, two-section, self-contained refrigeration, microprocessor control with LED display, stainless steel front, full-height solid doors (hinged left/right), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, eco-friendly, non-flammable R-448A refrigerant, unit can be programmed to operate at -10°F, 3/4 hp, cETLus, NSF, ENERGY STAR®	\$7,588.24	\$7,588.24

Southwest Restaurant Supply

Item Qty Description Sell Sell Total 1 ea 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details 1 ea 115v/60/1-ph, 11.2 amps, NEMA 5-15P, standard 1 ea Casters, 6"H, locking (set of 4), standard ITEM TOTAL: \$7,588.24 5 1 ea COMBI OVEN, ELECTRIC \$38,762.33 \$38,762.33 RATIONAL Model No. ICP 6-FULL ON 10-FULL E 208/240V 3 PH One (1) (CC1ERRA.0000218) iCombi Pro® 6-Full Size Combi Oven on one (1) (CE1ERRA.0000221) iCombi Pro® 10-Full Size Combi Oven, double stack, electric, (16) 18" x 26" sheet pan or (32) 12" x 20" steam pan or (16) 2/1 GN pan capacity, (8) 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, 208/240v/60/3-ph, 22.4/37.4 kW, CE, IPX5, UL, cULus, NSF, **ENERGY STAR®** 1 kt 60.74.725 Combi-Duo Stacking Kit for iCombi 6-full size (electric or gas) \$931.89 \$931.89 on iCombi 6- or 10-full size (electric only) 1 ea 60.31.635 Mobile Combi-Duo Kit, full size with rollers with ¾" stepless \$497.14 \$497.14 height adjustable, required for stacking 6 full on 10 full electric, or with Universal Stacking kits, or under counter installations. (contact factory for details), stainless steel construction. H: 3-3/8" 1 ea NOTE: All discounts subject to approval by manufacturer 1 ea 2 years parts and labor, 5 years steam generator warranty 2 ea EXTWARRANTY K-12 Extended Warranty: Extends the warranty for 12 \$500.00 <Optional> months beyond the Original Equipment Warranty to 3 years parts and labor. (NET) 1 ea CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge 1 ea 9999.2002 Pre-Installation Site Consultation, provides an installation \$450.00 \$450.00 consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET) 2 ea 9999.2252 RCI RATIONAL Certified Installation, new certified \$1,250.00 \$2,500.00 installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET) 1 ea Two (2) Installation kits - One (1) for each iCombi is required 1 ea 8720.1563US Installation Kit, for electric iCombi/SCC/CMP 62 \$588.36 \$588.36 (208/60/3ph & 240/60/3ph); electric iCombi/SCC/CMP 202

Southwest Restaurant Supply

Item	Qty	Description	Sell	Sell Total
		(480/60/3ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)		
	1 ea	8720.1554US (Installation Kit, for electric iCombi/SCC/CMP 102	\$614.71	\$614.71
		(208/60/3 & 240/60/3); electric iCombi/SCC/CMP 202 (440/60/3) THIS		
	1	ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	¢1 126 66	\$1,136.66
	1 ea	1900.1150US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double	\$1,136.66	\$1,150.00
		head with pressure gauge, (2) R95-CL filter & (1) filter installation kit		
		(for each additional unit add (1) additional head & additional		
		cartridge. Maximum (4) cartridges)	16	
	1 ea	9999.2271 RCI RATIONAL Certified Installation, additional installation	\$175.00	\$175.00
		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)		
	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,		
	1 02	chloramines and chlorine while providing the required flow rates 56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150	\$142.92	\$142.92
	1 ea	pieces/bucket (minimum order quantity- 2 ea, unless ordered with a	\$142.52	\$142.32
		unit) (NET)		
	1 ea	56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic	\$129.86	\$129.86
		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) 		
	8 62	6010.2101 FREE SCHOOL PROMO Gastronorm Grid Shelf, 2/1 size, 25-		
	o ca	5/8" x 20-7/8", stainless steel		
	8 ea	6019.1150 FREE SCHOOL PROMO CombiFry Basket, 1/1 GN, 12-3/4" x 20-		
		7/8"		
			I TOTAL:	\$45,928.87
5	3 ea	HEATED HOLDING PROOFING CABINET, MOBILE	\$3,774.80	\$11,324.40
		Metro Model No. C539-CLDC-4		
		C5™ 3 Series Heated Holding & Proofing Cabinet, lower wattage, with		
		Red Insulation Armour™, mobile, full height, insulated, Dutch clear polycarbonate doors, removable bottom mount control module,		
L.	0	thermostat to 200°F, fixed wire slides on 3" centers (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, 1440 watts, 12 amps, NEMA 5 15P, cULus, NSF		
	3 ea	1 year warranty against manufacturing defects		
		ITEN	I TOTAL:	\$11,324.40
NOTES	1 ea	NOTES		
		Custom		
		NOTE: Prices above do not include 8.6% Sales Tax, or any applicable Freight/Delivery charges.		
				¢01 221 1E
		Total		\$81,231.15