



**pennsylvania**  
DEPARTMENT OF EDUCATION

**Pennsylvania Department of Education  
(PDE)**

**Division of Food and Nutrition  
School Building/Site Application  
FY 2017 Agriculture Appropriations Act  
Food Service Equipment Grant**

**Application Deadline-November 17, 2017**

Applications must be postmarked by this deadline. Please use a delivery method that ensures the application is postmarked by this date. Applications will only be accepted in hard copy with the original signatures. Faxed, e-mailed, or scanned applications will not be accepted as they do not contain original signatures. Mail applications to:

Pennsylvania Department of Education  
Division of Food and Nutrition  
Attn: Melissa Loscher  
333 Market Street, 4<sup>th</sup> Floor  
Harrisburg, PA 17126-0333

Questions pertaining to the grant application should be directed to Vonda Cooke at 1-800-331-0129, Ext. 110, or by e-mail at [vcooke@pa.gov](mailto:vcooke@pa.gov) or Melissa Loscher at 1-800-331-0129, or by e-mail at [mloscher@pa.gov](mailto:mloscher@pa.gov).

# **School Building/Site Application Food Service Equipment Grant**

## **Background**

The United States Department of Agriculture, as part of the FY 17 Agriculture Appropriations Act, has designated \$25 million to State agencies to competitively award equipment assistance grants to eligible School Food Authorities (SFA) participating in the School Nutrition Program (SNP).

The Pennsylvania Department of Education (PDE) is receiving \$727,463.00 to distribute to schools for food service equipment through a competitive grant process. In keeping with the intent of the federal law, PDE is seeking applications that focus on improving the quality of school meals through the following methods:

- improving energy efficiency of the food service operation to drive down school energy costs and to further the national goal of energy independence (equipment must be Energy Star rated or support must be provided that justifies how the purchase will improve energy efficiency),
- improving food safety of food served in the school meals programs,
- expanding participation in school meals programs with a focus on breakfast, enhancing the nutritional quality of school meals.
- realizing a meaningful impact on nutrition and quality of meals

## **Instructions and Guidelines**

1. Read the USDA Food Service Equipment Grant memos to become familiar with the grant purpose and requirements. These memos are available on PEARS Download Forms, Grants Section, PDE-SNP-919.
2. Complete the application in its entirety. Applicants will lose points if questions are not answered. The application is set up as a “fillable form,” which means all answers can be keyed in the designated areas. Applicant Authorization and Certification Signatures, located at the end of the application, may not be keyed in. Original signatures must be obtained. It is possible the same individual will sign in more than one of the signature boxes.
  - a. If applying for more than one building, a separate application must be completed for each building. In order to distribute grants to as many Local Education Agencies as possible, the Division of Food and Nutrition may limit the number of grants awarded to each Local Education Agency. Priority will be given to School Food Authorities that did not receive funding through the NSLP Equipment Assistance Grant award under the American Recovery and Reinvestment Act of 2009 and the FY 2010, FY 2013, FY 2014, FY 2015 and FY 2016 Agriculture Appropriations Acts.
  - b. Schools may only request one piece of equipment per building.
  - c. A written quotation from the manufacturer or vendor documenting equipment being requested and price must be submitted along with the application. Due to the complexity of the award process, it is recommended that SFA’s secure a quote that will remain valid for six months. (Only submit the quotation for the actual product that has been selected after competitive quotations have been received.)
3. Applicants should thoroughly review the Evaluation and Selection Criteria to ensure the application is complete and fully supports the priorities established by PDE as noted above in the Background section.

4. Grant recipients chosen for an award from the RFA must comply with the following regulations, principals, and assurances.

#### **GOVERNMENT-WIDE REGULATIONS**

2 CFR Part 25: “Universal Identifier and System for Award Management”

2 CFR Part 170: “Reporting Sub-award and Executive Compensation Information”

2 CFR Part 175: “Award Term for Trafficking in Persons”

2 CFR Part 180: “OMB Guidelines to Agencies on Government-wide Debarment and Suspension (Non-Procurement)”

2 CFR Part 200: “Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards”

2 CFR Part 400: ” Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards”

2 CFR Part 415: USDA “General Program Administrative Regulations”

2 CFR Part 416: USDA “General Program Administrative Regulations for Grants and Cooperative Agreements to State and Local Governments”

2 CFR Part 417: USDA “Non-Procurement Debarment and Suspension”

2 CFR Part 418 USDA “New Restrictions on Lobbying”

2 CFR Part 421: USDA “Requirements for Drug-Free Workplace (Financial Assistance)”

41 USC Section 22 “Interest of Member of Congress”

7 CFR Part 3: “Debt Management”

41 U.S.C. Section 22 “Interest of Member of Congress”

Privacy Act. The Cooperator/Grantee shall follow the rules and procedures of disclosure set forth in the Privacy Act of 1974, 5 U.S.C. 552a, and implementing regulations and policies, with respect to systems of records determined to be subject to the Privacy Act.

#### **COST PRINCIPALS**

2 CFR, Part 200: Subpart E, Cost Principles

## **USDA REGULATIONS**

### **7 CFR Part 15: "Nondiscrimination"**

Freedom of Information Act (FOIA). Public access to Federal Financial Assistance records shall not be limited, except when such records must be kept confidential and would have been excepted from disclosure pursuant to the "Freedom of Information" regulation (5 U.S.C. 552).

## **ASSURANCE OF CIVIL RIGHTS COMPLIANCE**

Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d-et seq.), USDA regulations at 7 CFR Part 15, Nondiscrimination, and Department of Justice regulations at 28 CFR Part 42, Nondiscrimination; Equal Employment Opportunity: Policies And Procedures

Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.) and USDA regulations at 7 CFR Part 15a, Education Programs or Activities Receiving or Benefiting from Federal Financial Assistance

Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 1681 et seq.) and USDA regulations at 7 CFR Part 15a, Education Programs or Activities Receiving or Benefiting from Federal Financial Assistance, and Department of Justice regulations at 28 CFR Part 41, Implementation of Executive Order 12250, Nondiscrimination on the Basis of Handicap In Federally Assisted Programs

Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.) The Grantee assures that it will immediately take any measures necessary to effectuate the requirements in these laws, regulations, and directives. The Grantee gives this assurance in consideration of and for the purpose of obtaining the funds provided under this agreement.

The Americans with Disabilities Act of 1990 (ADA) prohibits discrimination on the basis of disability in employment (Title I), state & local government services (Title II), places of public accommodation and commercial facilities (Title III). (42 U.S.C. 12101-12213)

## **NONDISCRIMINATION STATEMENT**

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of

hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: [http://www.ascr.usda.gov/complaint\\_filing\\_cust.html](http://www.ascr.usda.gov/complaint_filing_cust.html), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

(1) mail: U.S. Department of Agriculture

Office of the Assistant Secretary for Civil Rights

1400 Independence Avenue, SW

Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.

5. Mail the application so it is postmarked by November 17, 2017. Due to the rapid turnaround time for this grant, applications postmarked after this date will not be scored. Applications will only be accepted in hard copy with the original signatures. Faxed, e-mailed, or scanned applications will not be accepted as they do not contain original signatures. Mail applications to:

Pennsylvania Department of Education  
Division of Food and Nutrition  
Attn: Melissa Loscher  
333 Market Street, 4<sup>th</sup> Floor  
Harrisburg, PA 17126-0333

6. In order to qualify for this grant, the proposed purchase must be for new equipment, renovation of equipment, or replacement of existing equipment. Schools must adhere to federal, state, and local procurement processes. The cost of the item must be \$5,000 or more to qualify as equipment and at least three quotations must be sought. In order to facilitate the procurement process, schools are expected to purchase their equipment through the state bid contract (COSTARS) unless 1) the item is not available through COSTARS, 2) the school can document that it can purchase the item at a lower cost, or 3) the school can document that the grant's purchase and delivery timeline makes purchase through COSTARS impracticable.

"COSTARS" is a program managed by the Department of General Services (DGS) for local public procurement units (LPPUs) and state affiliated entities within the Commonwealth of Pennsylvania as established by Section 1902 of Act 57 on May 15, 1998 ("Commonwealth



Procurement Code”), as amended by Act 142 of December 3, 2002, 62 Pa. C.S. Section 1902 and Act 77 of July 15, 2004, 62 Pa. C.S. Sections 1902 and 2107. These acts authorize LPPUs and state affiliated entities (together “members”) to purchase from those contracts for supplies and services made available by DGS.

DGS awards specific contracts for Commonwealth agencies' use statewide. Registered COSTARS members may also purchase from many of those statewide agency contracts for which suppliers have consented to participate. Because the Commonwealth awards COSTARS contracts and statewide agency contracts through its own competitive bidding process, COSTARS procurements meet the cooperative purchasing requirements under the Commonwealth Procurement Code for local government purchasing. However, local government purchasers should consult their solicitors for guidance on specific purchases.

Statewide Contract Number 4400011918 covers the requirements for all using agencies of the Commonwealth and COSTARS members for Commercial Grade Foodservice Equipment. This contract is available to view on the Commonwealth's eMarketplace at <http://www.emarketplace.state.pa.us/BidContracts.aspx>.

For more information regarding the COSTARS Program, please visit the COSTARS web-pages at <http://www.costars.state.pa.us/HomeMem.aspx> or contact COSTARS Program staff by phone at 1-866-768-7827 or by e-mail at [gs-pacostars@pa.gov](mailto:gs-pacostars@pa.gov).

7. Timeline:

November 17, 2017	Application deadline
February 5, 2018	Grant awards will be announced via e-mail (e-mail will be sent to the person listed as Individual Responsible for Grant).
June 1, 2018	Equipment must be purchased, installed, and invoice submitted to PDE.
TBA	Reporting requirements (**see below)

8. Grantees will be reimbursed for their purchases. Reimbursement will only be made for purchases identical to the equipment awarded through the application process and placed in the awarded school. Once the purchase is made, the school will submit a copy of the invoice to the Division of Food and Nutrition. Invoices must be dated no later than June 1, 2018.

9. \*\*Reporting Requirements:

School Food Authorities will be required to provide information to PDE for inclusion in quarterly reports that are due to the USDA at the end of each fiscal quarter. Awardees will be contacted by e-mail to provide data to include, but not limited to, the following information:

- a. Progress made in expending funds
- b. Types of Equipment purchased
- c. Accomplishments and challenges in expenditure activities
- d. Impact on the school food service operation of the purchased equipment
- e. Reason(s) for any unliquidated funds
- f. Potential Return of equipment

10. Questions pertaining to the grant application should be directed to Vonda Cooke at 1-800-331-0129, Ext. 110, or by e-mail at [vcooke@pa.gov](mailto:vcooke@pa.gov), or Melissa Loscher at 1-800-331-0129, or by e-mail at [mloscher@pa.gov](mailto:mloscher@pa.gov).

## Evaluation and Selection Criteria

(Do not complete-for information only.)

Applications will be evaluated against the criteria listed below. **Maximum Score - 100 points**

Evaluation Criteria		Points
<b>1.</b>	<b>Free and Reduced-Price Eligibility (based upon October 2016 Building Data):</b>	<b><u>MAX 25 pts</u></b>
	a. $\geq 50\%$	25 points
	b. 40-49.9%	15 points
	c. 30-39.9%	10 points
	d. $< 30\%$	0 points
<b>2.</b>	<b>Financial Need of the School Nutrition Program- Number of months operating balance based upon the SNP Financial Report (formerly Child Nutrition Financial Report):</b>	<b><u>MAX 10 pts</u></b>
	a. No Excess Net Cash Resources	10 points
	b. Excess Net Cash Resources with sufficient justification that demonstrates need for additional funding	5 points
	c. Excess Net Cash Resources with insufficient or no justification to demonstrate need for additional funding	0 points
<b>3.</b>	<b>Equipment Cost (purchase or repair):</b>	<b><u>MAX 10 pts</u></b>
	Cost associated with each piece of equipment is reasonable (with comparable equipment and school enrollment) and the requested item meets the definition of "equipment" by having a per unit acquisition cost of \$5,000 or more. If quotation is not included with application, zero points will be awarded in this area.	
<b>4.</b>	<b>Ability to Meet Grant Deadlines:</b>	<b><u>MAX 15 pts</u></b>
	The school food authority commits to purchase and install the requested equipment, and submit appropriate invoice to PDE by the June 1, 2018 deadline. (Evaluation will also include school food authority's recent history with meeting existing timelines and submitting required SNP reports; i.e., claims for reimbursement, financial reports, etc.).	
<b>5.</b>	<b>Ability to Meet Equipment Assistance Grant Priorities:</b>	<b><u>MAX 35 pts</u></b>
	Detailed description of how the requested equipment meets the selected priority area(s) for one or more of the following: <ul style="list-style-type: none"> <li>improves energy efficiency of the food service operation to drive down school energy costs and to further the national goal of energy independence (equipment must be Energy Star rated or support must be provided that justifies how the purchase will improve energy efficiency),</li> <li>improves safety of food served in the school meals programs,</li> <li>expands participation in school meals programs,</li> <li>enhances the nutritional quality of school meals.</li> <li>realizes a meaningful impact on nutrition and quality of meals</li> </ul>	
<b>6.</b>	<b>Prior Receipt of Funding through the NSLP Equipment Assistance Grant award under the American Recovery Reinvestment Act of 2009 and the FY2010, FY2013, FY2014, FY2015 and FY2016 Agriculture Appropriations Act.</b>	<b><u>MAX 5 pts</u></b>
	a. Non-Recipient of Prior Funding	5 points
	b. Recipient of Prior Funding	0 points

\*In the event that applications have tied scores and PDE does not have sufficient funds to cover each application, priority will be given to the school(s) with the highest percentage of students eligible for free and reduced price meals.

## SCHOOL BUILDING/SITE APPLICATION FOR THE FOOD SERVICE EQUIPMENT GRANT

### SCHOOL INFORMATION

School Building/Site Name Sheffield Area Middle/High School	
Name of District/School Food Authority Warren County School District	
Agreement Number 105-62-830-2	PEARS Building Number 000004146
Address 6760 Route 6 Sheffield, PA 16347	

### SCHOOL BUILDING/SITE DATA

Meals Offered (check all that apply): SBP ☒ NSLP ☒ Afterschool Snacks ☒

Food Preparation Method at This Building:

☒ On-site ☐ Satellite ☐ Vended ☐ Centralized Kitchen (satellites food to other buildings)

### PROPOSAL

Equipment Name: Serving line

Are you requesting a grant to (select one):

☒ Repair/renovate existing equipment Cost: \$ 46,000.00

☐ Purchase of new equipment Cost: \$ \_\_\_\_\_

What is the age of the equipment being replaced/repaired?

40 years old

Is the purchase cost inclusive of all parts, delivery, installation, removal, etc. charges? (Only the dollar amount listed above will be considered for a grant.)

Yes ☐ No ☒

Is a quotation attached that supports the above requested equipment and cost? Yes ☒ No ☐

Is the equipment being purchased via COSTARS? Yes ☒ No ☐

If not, either indicate the item is not available through COSTARS, document the lower price vs. the COSTARS price, or explain other reasons you are not purchasing from COSTARS (250 character limit):



Identify the priority area(s) for this equipment (check all that apply):

☒ Improves energy efficiency of the food service operations

Is it Energy Star? Yes ☐ No ☒

If not, document how it will reduce energy costs (250 character limit):

The energy usage will be decreased by approximately one third being that the current unit is a 3 phase volt and the new unit is a 120 volt.

☒ Improves safety of food served in the school nutrition programs

Describe (250 character limit):

This unit will provide us with properly working steam wells and cold units to keep foods in the safe temperature zones. The age of the current unit makes it difficult to find parts to repair. New sneeze guards will protect the food.

☒ Expands participation in school meals programs, with a focus on school breakfast

Describe (250 character limit):

This new unit will enhance the atmosphere in the cafeteria, allow us to offer more variety of foods at both breakfast and lunch, and provide the capability to present the foods in a more appealing way.

☒ Improves nutritional quality of the school meals at or beyond the established nutritional guidelines

Describe (250 character limit):

This unit will provide us the capability to offer more fresh fruits and vegetables, variety of salad entree's, salad bars and other "create your own bowl" offerings including whole grain pasta, rice and other nutritious entree's.

☒ Realizes a meaningful impact on nutrition and quality of meals.

Describe (250 character limit):

We currently serve a K-12 audience where the current serving line is not easily accessible for the younger age groups & space is limited for a variety. Having efficient and working hot and cold wells will definitely improve the quality of the food.

The requested equipment will be purchased, installed, and the invoice will be submitted to PDE by June 1, 2018. Yes ☒ No ☐

If this deadline will not be met, explain (250 character limit):

## GENERAL INFORMATION

1. Does your school contract with a Food Service Management Company? Yes ☒ No ☐

\*Please remember, if awarded the grant, any purchases that were included in the FSMC contract must be removed from the cost of the FSMC contract.


2. As part of the application review, PDE will check the 2015-2016 SNP Financial Report (formerly the Child Nutrition Financial Report) to determine if the School Food Authority has Excess Net Cash Resources (greater than three months operating costs-see PEARS Financial Report, Recap, and Excess Cash Resources). If applicable, briefly describe why a grant should be awarded if Excess Net Cash Resources exist. If Excess Net Cash Resources do not exist on the 2015-2016 SNP Financial Report please indicate N/A. (250 character limit)

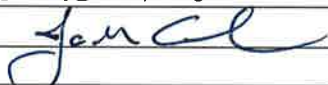
N/A


### **Applicant Authorization and Certification (All signatures are required)**

This application is submitted for the purpose of applying for Food Service Equipment Grant funds available under the Fiscal Year 2017 Agriculture Appropriations Act. The purpose of this grant is to improve the infrastructure of the School Nutrition Programs. We have reviewed this application and attest to the accuracy of the information provided. If selected, we agree to utilize funding as outlined above and purchase food service equipment in a manner and timeframe consistent with the policies and procedures established by PDE and USDA. Further, we agree to provide information requested by the specified deadlines.

## Applicant Authorization and Certification Signatures

<b>Superintendent/Chief Administrator.</b>		
Name	E-mail Address	Phone Number
Amy J. Stewart	stewart@wcsdpa.org	814-723-6903 ext 1210
Title Superintendent	Signature 	

<b>Individual Responsible for Grant if Awarded</b>		
Name	E-mail Address	Phone Number
James M. Grosch	groschj@wcsdpa.org	814-723-6903 ext 1030
Title Director of Business Services	Signature 	

<b>Food Service Director</b> (If this person is not an employee of the school, please list the individual listed as Contact Person on the Sponsor Application in PEARS.)		
Name	E-mail Address	Phone Number
James M. Grosch	groschj@wcsdpa.org	814-723-6903 ext 1030
Title Director of Business Services	Signature 	

## PDE Use Only

Signature, State Director-Child Nutrition Programs

Date

### Score

Category		Maximum Points	Points Awarded
% Students Eligible for F/R Meals (using Oct BD):	>50%	25	
	40-49.9%	15	
	30-39.9%	10	
	<30%	0	
Financial Need	• No Excess Net Cash Resources	10	
	• Excess Net Cash Resources with Sufficient Justification	5	
	• Excess Net Cash Resources with Insufficient or No Justification	0	
Equipment Cost		10	
Ability to Meet Grant Deadlines		15	
Ability to Meet Equipment Assistance Grant Priorities		35	
Prior Receipt of Funding	• No	5	
	• Yes	0	
<b>TOTAL</b>		<b>100</b>	

**Comments:**

<b>School Enrollment:</b>	<b>% Free/Reduced Eligible:</b>
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**Project:**  
 Nutrition Inc - Sheffield SD -  
 Custom Serving Line 11.10.17

**From:**  
 TriMark SS Kemp  
 Michael Wahl  
 590 Vista Park Dr.  
 Bldg. #5  
 Pittsburgh, PA 15205-1210  
 (216)271-7700  
 (412) 787-3250 (Contact)

*Thank you for choosing TriMark SS Kemp as your kitchen equipment supplier for the Pennsylvania State Contract and COSTAR's program. TriMark SS Kemp is pleased to offer the following quotation and specifications based on current COSTAR's Contract #036-006*  
 Our state contract vendor number is 0000198337

Item	Qty	Description	Sell	Sell Total
10	1 ea	<b>SERVING LINE</b> TRIMARK SS KEMP SERVING LINE Signature Server® with Stainless Steel Countertops, 34" high ADA Cashier Station, 28"W, 28"D, modular, without cashier drawer, operator side open with stainless steel floor, NSF Black Laminate, standard, nc Tray Slide, for customer side, 28"W x 12"D, V-rib, lift-off bracket, for Signature Server® with stainless steel countertops, ADA Signature Server® Utility Station with Stainless Steel Countertop, 50"W x 28"D x 34"H, modular, 16/300 series stainless steel top, 18/400 series stainless steel enclosed base clad with black laminate, reinforced stainless steel unibody construction, 4" heavy duty swivel casters with brakes, cULus, NSF Black Laminate, standard, nc No breath guard Upgrade to 14 gauge stainless steel work surface for, 50" Signature Server® Utility Station Tray Slide, for customer side, 50"W x 12"D, V-rib, lift-off bracket, for Signature Server® with stainless steel countertops, ADA Storage Bag-In-A-Box Shelf, Stainless, fits Signature Server® with Stainless Steel Countertops, 60" Beverage Counter & Utility Stations & Signature Server® with Laminate or Corian® Countertops, 62" Hot Well, 62" Bain Marie Hot Well, 62" NSF7 Cold Pan, 62" Refrigerated Cold Pan, 62" Non-Refrigerated Cold Pan, 62" Utility, 62" Beverage Counter, 62" Frost Top, reinforced shelf, interior of base is unfinished, for 34"H units only UNIT TO BE 50" OAL TO SUPPORT 40887 DISPLAY CASE. Note: must add an "M" to model # when ordering any Special	\$46,000.00	\$46,000.00



Item	Qty	Description	Sell	Sell Total
		<p>Fabrication option</p> <p>Note:leadtime is 30 days when ordering any Special Fabrication option</p> <p>Signature Server® Stainless Steel Countertop with NSF7 Cold Station, self contained refrigeration, 60" Refrig., 34"H, 28" O/A depth, Bloomington-style recessed well place pans 3" below work surface, coils surround sidewalls, accommodates 6" deep pans, polyurethane foam insulation, standard well drains, seamless display pan well opening 19-7/8" x 50-1/4" x 6-5/8" deep, 1/4 hp compressor, 4.9 amps, NEMA 5-20P, 120v/60/1-ph, UL NSF, Made in USA</p> <p>120v/60/1-ph</p> <p>Black Laminate, standard, nc</p> <p>Access Buffet, Non-Adjustable height, Breath Guard for 60" Signature Server® with stainless steel countertops, base unit (when ordered as replacement breath guard crating charges are applied)**SINGLE SIDED BREATH GUARD**</p> <p>No lights or heating, standard, no charge</p> <p>120v/60/1-ph</p> <p>Tray Slide, for customer side, 60"W x 12"D, V-rib, lift-off bracket, for Signature Server® with stainless steel countertops, ADA</p> <p>**SINGLE SIDED BREATH GUARD**</p> <p>Note:must add an "M" to model # when ordering any Special Fabrication option</p> <p>Note:leadtime is 30 days when ordering any Special Fabrication option</p> <p>Signature Server® Stainless Steel Countertop with Hot Food Station, 60"W x 28"D x 34"H, modular, (4) 11-7/8" x 19-7/8" x 6-3/8" deep hot food wells, individual Touch-Temp® programmable control for each well, manifold drains included, 18 Ga/300 series stainless steel top &amp; hot wells, 18/400 series stainless steel enclosed base clad with black laminate, stainless steel unibody construction, 4" heavy duty swivel casters with brakes, 8' cord &amp; plug, 2500 watts, cULus, NSF 4</p> <p>120v/60/1-ph</p> <p>Black Laminate, standard, nc</p> <p>Access Buffet, Non-Adjustable height, Breath Guard for 60" Signature Server® with stainless steel countertops, base unit (when ordered as replacement breath guard crating charges are applied) **SINGLE SIDED BREATH GUARD**</p> <p>Cayenne® Heat strip with lights, 60" for Signature Server® with stainless steel countertops (allow (18) day lead time)</p> <p>Electrical (11) 120v/60/1-ph</p> <p>Tray Slide, for customer side, 60"W x 12"D, 14 gauge, V-rib, for Signature Server® with stainless steel countertops, ADA</p> <p>Storage Bag-In-A-Box Shelf, Stainless, fits Signature Server® with Stainless Steel Countertops, 60" Beverage Counter &amp; Utility Stations &amp; Signature Server® with Laminate or Corian® Countertops, 62" Hot Well, 62" Bain Marie Hot Well, 62" NSF7 Cold Pan, 62" Refrigerated Cold Pan, 62" Non-Refrigerated Cold Pan, 62" Utility, 62" Beverage Counter, 62" Frost Top, reinforced shelf, interior of base is unfinished, for 34"H units only</p> <p>**SINGLE SIDED BREATH GUARD**</p> <p>Note:must add an "M" to model # when ordering any Special Fabrication option</p>		

Item	Qty	Description	Sell	Sell Total
		<p>Note:leadtime is 30 days when ordering any Special Fabrication option</p> <p>Signature Server® with Stainless Steel Countertops, mobile milk station, 60"W x 28"D x 34"H, molded trays with 1" sides accommodate (6) crates/(288) cartons or (10) trays/(360) cartons, (2) removable &amp; self-leveling stainless steel dispenser platforms, thermostatic controls, double-wall construction 300 series stainless steel liner, 18 gauge stainless steel top, 18 Ga/400 stainless steel enclosed base clad with black laminate, (3) double-wall sliding doors, reinforced stainless steel unibody construction, self-contained refrigeration, 4" heavy duty swivel casters with brakes, R134a, 1/4 HP, 8' cord &amp; NEMA 5-15P, 5.2 amps, 120v/60/1-ph, NSF 7, USA</p> <p>Black Laminate, standard, nc</p> <p>Signature Server® Utility Station with Stainless Steel Countertop, 60"W x 28"D x 34"H, modular, 16/300 series stainless steel top, 18/400 series stainless steel enclosed base clad with black laminate, reinforced stainless steel unibody construction, 4" heavy duty swivel casters with brakes, cULus, NSF</p> <p>Black Laminate, standard, nc</p> <p>No breath guard</p> <p>Upgrade to 14 gauge stainless steel work surface for, 60" Signature Server® Utility Station</p> <p>Tray Slide, for customer side, 60"W x 12"D, V-rib, lift-off bracket, for Signature Server® with stainless steel countertops, ADA</p> <p>Storage Bag-In-A-Box Shelf, Stainless, fits Signature Server® with Stainless Steel Countertops, 60" Beverage Counter &amp; Utility Stations &amp; Signature Server® with Laminate or Corian® Countertops, 62" Hot Well, 62" Bain Marie Hot Well, 62" NSF7 Cold Pan, 62" Refrigerated Cold Pan, 62" Non-Refrigerated Cold Pan, 62" Utility, 62" Beverage Counter, 62" Frost Top, reinforced shelf, interior of base is unfinished, for 34"H units only</p> <p>Unit modified with 36" HATCO Heated Pizza unit Supplied by Customer &amp; installed by Vollrath. Operator right side to be Open Work Surface.</p> <p>Note:must add an "M" to model # when ordering any Special Fabrication option</p> <p>Note:leadtime is 30 days when ordering any Special Fabrication option</p> <p>120v/60/1-ph</p> <p>Black Laminate, standard, nc</p> <p>Access Buffet, Non-Adjustable height, Breath Guard for 60" Signature Server® with stainless steel countertops, base unit (when ordered as replacement breath guard crating charges are applied) **SINGLE SIDED BREATH GUARD**</p> <p>No lights or heating, standard, no charge</p> <p>120v/60/1-ph</p> <p>Tray Slide, for customer side, 60"W x 12"D, V-rib, lift-off bracket, for Signature Server® with stainless steel countertops, ADA</p> <p>**SINGLE SIDED BREATH GUARD**</p> <p>Note:must add an "M" to model # when ordering any Special Fabrication option</p> <p>Note:leadtime is 30 days when ordering any Special Fabrication option</p> <p>Signature Server® Stainless Steel Countertop with Hot Food Station, 46"W x 28"D x 34"H, modular, (3) 11-7/8" x 19-7/8" x 6-3/8" deep hot</p>		

Item	Qty	Description	Sell	Sell Total
		food wells, individual Touch-Temp® programmable control for each well, manifold drains included, 18 Ga/300 series stainless steel top & hot wells, 18/400 series stainless steel enclosed base clad with black laminate, stainless steel unibody construction, 4" heavy duty swivel casters with brakes, 8' cord & plug, 1875 watts, cULus, NSF 4 120v/60/1-ph Black Laminate, standard, nc Access Buffet, Non-Adjustable height, Breath Guard for 46" Signature Server® with stainless steel countertops, base unit (when ordered as replacement breath guard crating charges are applied) **SINGLE SIDED BREATH GUARD** Cayenne® Heat strip with lights, 46" for Signature Server® with stainless steel countertops (allow (18) day lead time) Electrical (11) 120v/60/1-ph Tray Slide, for customer side, 46"W x 12"D, V-rib, lift-off bracket, for Signature Server® with stainless steel countertops, ADA Storage Bag-In-A-Box Shelf, Stainless, fits Signature Server® with Stainless Steel Countertops, 46" Beverage Counter & Utility Stations & Signature Server® with Laminate or Corian® Countertops, 48" Hot Well, 48" Bain Marie Hot Well, 48" NSF7 Cold Pan, 48" Refrigerated Cold Pan, 48" Non-Refrigerated Cold Pan, 48" Utility, 48" Beverage Counter, reinforced shelf, interior of base is unfinished, for 34"H units only **SINGLE SIDED BREATH GUARD** Note:must add an "M" to model # when ordering any Special Fabrication option Note:leadtime is 30 days when ordering any Special Fabrication option Signature Server® with Stainless Steel Countertops, 34" high ADA Cashier Station, 28"W, 28"D, modular, without cashier drawer, operator side open with stainless steel floor, NSF Black Laminate, standard, nc Tray Slide, for customer side, 28"W x 12"D, V-rib, lift-off bracket, for Signature Server® with stainless steel countertops, ADA		
			Total	\$46,000.00

**Standard Contract Terms & Conditions**

All quotations are subject to approval by the company. The above listed prices shall be firm for 30 days.

Prices shown in this quotation are for specific items, quantities, and lead times indicated. Prices are subject to change if all of the items are not ordered, if quantities ordered differ, or if adequate lead-time is not allowed.

The prices shown in this quotation DO include freight charges which will/will not be added to our invoice. This quotation does not include any fees for local permits or licenses that may be required by your municipality or state.

The prices shown in this quotation do not include applicable taxes, which will be added to our invoice unless a valid certificate of exemption is provided by you. Please be advised that, under state law, some items may still be taxable. In states where TriMark SS Kemp is not registered to collect Sales Tax, it is the buyer's responsibility to pay any applicable Use Tax due to the state.

Payment terms are NET 30 DAYS. We impose a surcharge on credit cards that is not greater than our cost of acceptance. Please be advised that a 1.5% per month FINANCE CHARGE will begin to accrue upon expiration of the above payment terms. This will amount to 18% annually.

It is our understanding that you are requesting delivery of the items on this order during the week of {T.B.D.} If this date is not correct or is missing, please provide us with a scheduled delivery date \_\_\_\_\_ . If an alternative date is not provided, the date specified above is considered confirmed. In the event that the delivery date is delayed by you, or any party other than TriMark SS Kemp, for more than two (2) weeks from the agreed upon date, you hereby agree that TriMark SS Kemp will bill you for "stored materials". You also agree that any payments originally due "upon delivery" will become immediately due and payable.

For valuable consideration, receipt of which is hereby acknowledged, you hereby grant to TriMark SS Kemp. A security interest in the equipment described herein and any and all additions and accessories thereto, to secure payment of the total debt and any and all other obligations to TriMark SS Kemp under this agreement. The security interest created hereby shall terminate when obligations have been paid in full. You hereby authorize TriMark SS Kemp to file any UCC financing statement that it deems necessary to perfect its security interest.

On capital purchases, we require a perfected security interest in the goods until they have been paid for in full. TriMark SS Kemp will handle all of the necessary U.C.C. filings and pay for any costs associated with these filings.

Upon failure of you to promptly pay or perform any of the obligations or any covenants contained or referred to herein, TriMark SS Kemp may, at its option, declare all of the obligations immediately due and payable and then shall have all of the remedies of a secured party under the Uniform Commercial Code of the state where the equipment is located. Such remedies shall include, but are not limited to, the right to take possession of the equipment. Expenses related to repossessing, holding, repairing, or reselling the equipment, including any collection costs, reasonable attorney's fees and legal expenses, shall be the responsibility of the buyer.

No warranty of merchantability or fitness for a particular purpose, or other warranty, express, implied or statutory, nor any affirmation of fact or promise is made by Seller with respect to the goods which are sold pursuant hereto. TRIMARK SS KEMP SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL LOSSES, DAMAGES OR EXPENSES, DIRECTLY OR INDIRECTLY ARISING FROM THE SALE, HANDLING OR USE OF THE GOODS, OR FROM ANY OTHER CAUSE RELATING THERETO. TriMark SS Kemp's liability hereunder and Buyer's exclusive remedy hereunder is expressly limited to the replacement (in the form originally shipped) of goods not complying with this Agreement or, at TriMark SS Kemp's election, to credit Buyer with an amount equal to the purchase price of such goods, whether claims are for breach of warranty, negligence or otherwise.

**Michael Wahl**

Acceptance \_\_\_\_\_ Date \_\_\_\_\_  
 Print Name \_\_\_\_\_  
 Company Name \_\_\_\_\_

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_  
 Printed Name: \_\_\_\_\_  
 Project Grand Total: \$46,000.00