

**Job Estimate - Exhibit 1  
BUDGET**



7050 West Palmetto Park RD.  
Suite 15-364  
Boca Raton FL 33433

Phone: 561-272-4655 Ext. 113  
Fax: 561-272-9968  
glenn@storetech.net

JOB NAME: C22006 Food Friends Catering			
LOCATION: Fort Lauderdale			
SQUARE FOOTAGE: 2690			2/7/2022
SCOPE OF WORK	DESCRIPTION OF WORK		TOTAL
206 <b>Architecture</b>	NIC	The following estimate is for budgeting purposes only	\$0.00
207 <b>Engineering</b>	NIC		\$0.00
200 <b>Interior Design</b>			\$10,500.00
200 <b>Special Inspections</b>	NIC		\$0.00
230 <b>Permitting Allowance</b>			\$6,500.00
280 <b>Demolition</b>		Prep site for new construction	\$2,500.00
310 <b>Concrete Work</b>		Stairs, Base, Doors, HC restroom equipment, backing	\$21,500.00
510 <b>Framing &amp; Drywall</b>			\$59,500.00
510 <b>2nd Floor</b>			\$38,000.00
620 <b>Electrical</b>			\$55,000.00
600 <b>Plumbing</b>			\$50,000.00
610 <b>HVAC</b>			\$65,000.00
637 <b>Fire Sprinklers</b>	NIC		\$0.00
560 <b>Ceiling</b>	NIC	included in drywall	\$0.00
580 <b>Tile</b>		Tile throughout space and bathrooms	\$50,000.00
550 <b>Interior Paint</b>			\$6,500.00
550 <b>Exterior Paint</b>			\$12,500.00
380 <b>Carpentry</b>		Backing, Doors, Base, HC accessories	\$17,500.00
660 <b>Fire Alarm System</b>	NIC		\$0.00
700 <b>Security System</b>	NIC		\$0.00
<b>Bars</b>		1st and 2nd Floor Bars	\$34,500.00
422 <b>Store Front</b>	NIC		\$0.00
360 <b>Structural Steel</b>		Structural Steel	\$9,500.00
766 <b>Kitchen Equipment</b>			\$65,000.00
400 <b>Roofing</b>	NIC		\$0.00
<b>Kitchen Hood</b>			\$18,500.00
815 <b>Cleaning</b>			\$3,500.00
<b>Chairs &amp; Stools</b>		Chairs & Stools	\$15,500.00
<b>Table</b>		Table Tops and Bases, 9 2 tops, 7 4 tops, 1 6 top	\$5,800.00
<b>Booth Sets</b>		5 Booth Sets	\$15,500.00
<b>Lighting Package</b>			\$15,000.00
<b>Elevator</b>			\$68,000.00
<b>Patio</b>		New Patio are with flooring Awning	\$58,000.00
800 <b>Supervision</b>		Based on 12 week job schedule	\$18,480.00
800 <b>Per Diem</b>		Allowance for Superintendents Per diem & Travel	\$0.00
180 <b>General Conditions</b>		See General Conditions Attachment below for inclusions	\$3,300.00
800 <b>Project Management</b>		Based on 12 week job schedule	\$7,200.00
800 <b>PM Travel</b>		Based on ( 0 ) trips to site	\$0.00
OCP <b>Overhead</b>	11%		\$80,605.80
OCP <b>Insurance</b>	1.5%		\$12,200.79
OCP <b>Profit</b>	8%		\$66,046.93
<b>Sales Tax</b>	7%	Florida Sales Tax on Materials *	\$7,686.00
<b>Total of Construction</b>			<b>\$899,319.51</b>



## Project Totals

JOB NAME: C22006 Food Friends Catering  
 LOCATION: Fort Lauderdale  
 SQUARE FOOTAGE: 2690

### Schedule

Project is based on a ( 3 ) week job schedule. Job schedule could be impacted by changes which could increase the price, supervision and per diem.

### Terms

**C - Construction** draws will be invoiced as 25% @ Mobilization, Balance of Project to be billed on 2 week draw schedule per completed work 5% @ Completion of Punch List. Payments are due within 48 hours of from invoice.  
**CO - Change Orders** will be invoiced upon approval of change and payment will be due in full prior to commencement of work.

### General Conditions

Site Communications	Wireless Phone Communication	\$900.00
Dumpsters	NIC	\$0.00
Miscellaneous Labor	Daily cleaning and flooring protection	\$2,400.00
Porto Let	NIC	\$0.00
Site Trailer	NIC	\$0.00
Offsite Storage	NIC	\$0.00
Scaffolding	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00

**Total of General Conditions**

**\$3,300.00**

## Project Totals

JOB NAME: C22006 Food Friends Catering  
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SQUARE FOOTAGE: 2690

### Exclusions - Including, but not limited to:

NIC is understood as Not In Contract or Not Included  
Items listed as **By Owner** are not included  
Items that are not listed in Exhibit 1  
City Fees and Impact Fees  
Landlord deposits and other Fees  
Owner directed changes  
Additional Architectural and Engineering Fees  
FedEx, Courier, or other Shipping  
Unforeseen and Hidden Conditions  
Meters and Utilities  
X-Rays  
Existing Code Violations  
City or Inspector Directed Changes  
Landlord Comments and Changes  
Warranties on Owner Supplied Materials and Equipment  
Permit Fees, Removal of Multiple Levels of Flooring

### Alternates

### Clarifications

This proposal is good for 15 days from above date and can be withdrawn at contractors discretion.

Material increases after the 15 days and until the date of execution of contract will be passed on to the customer.

NIC is understood as Not In Contract, or Not Included

Allowance is a budget number and might go up or down depending on actual cost of item plus markup.



## Project Totals

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### Rates

*All Rates are Standard Monday - Friday and DO NOT INCLUDE Overtime or Holiday Pay.*

*Rates Represent Hourly Wage + Benefits Package, Worker's Comp Insurance, All State & Federal Taxes.*

Carpenters	Per Man Hour	\$78.75
Labor	Per Man Hour	\$38.50
Painters	Per Man Hour	\$69.25
Framers	Per Man Hour	\$68.75
Hangers	Per Man Hour	\$63.50
Finishers	Per Man Hour	\$65.50
Other	Per Man Hour	\$0.00

5 of 5

## Rough Order of Magnitude (ROM)

PROJECT: Food Friends Catering  
LOCATION: 1310 6th Street  
Fort Lauderdale, FL 33311

January 21, 2022

## SUMMARY SOV

Food Friends Catering  
1310 6th Street  
Fort Lauderdale, FL 333



7430 NE 4th COURT  
MIAMI, FL 33138  
305 573 8030 | [www.origingc.com](http://www.origingc.com)

TRADE CODE DESCRIPTIONS		COMMENTS	QTY	RATE	SUB TOTAL
DIV 1	GENERAL CONDITIONS	<i>see following breakdown next page</i>			\$ 97,410.00
DIV 2	SITEWORK				\$ -
DIV 3	CONCRETE				\$ 7,500.00
DIV 4	MASONRY				\$ -
DIV 5	METALS				\$ -
DIV 6	WOODS & PLASTICS				\$ 36,600.00
DIV 7	THERMAL & MOISTURE PROTECTION				\$ 5,000.00
DIV 8	OPENINGS				\$ 5,200.00
DIV 9	FINISHES				\$ 151,000.00
DIV 10	SPECIALTIES				\$ 3,350.00
DIV 11	EQUIPMENT				\$ -
DIV 12	FURNISHINGS				\$ -
DIV 13	SPECIAL CONSTRUCTION				\$ -
DIV 14	CONVEYING SYSTEMS				\$ -
DIV 21	FIRE SUPPRESSION				\$ -
DIV 22	PLUMBING				\$ 180,000.00
DIV 23	HVAC				\$ 150,300.00
DIV 26	ELECTRICAL				\$ 150,000.00
DIV 27	TELECOMMUNICATIONS				\$ -
DIV 28	ELECTRONIC SAFETY AND SECURITY				\$ -
DIV 31	EARTHWORK				NIC
DIV 32	EXTERIOR IMPROVEMENTS				NIC
DIV 33	UTILITIES				NIC

TOTAL COST OF CONSTRUCTION			\$ 786,360.00
Insurance	1.25%		\$ 9,829.50
Contractor Fee	12.00%		\$ 94,363.20
Contingency			NIC
TOTAL BUDGET			\$ 890,552.70

## GENERAL CONDITIONS SUMMARY

Food Friends Catering  
1310 6th Street  
Fort Lauderdale, FL 33



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DESCRIPTION	COMMENTS	QTY	RATE	SUB TOTAL
Master Permit Fees	<i>By others</i>			NIC
Trade Permits	<i>Included with trade estimates</i>			NIC
Permit Processing	<i>By others</i>			NIC
Miscellaneous Tools				Included
Miscellaneous Equipment				NIC
Messenger Service/Deliveries	<i>Allowance</i>			\$ 500.00
Blueprints	<i>Allowance</i>			\$ 500.00
Parking	<i>Provided by client</i>			NIC
Job Office Supplies				Included
Telephone				Included
Project Management Personnel	<i>Weekly rates</i>	18	\$1,200.00	\$ 21,600.00
Supervision Personnel	<i>Weekly rates</i>	18	\$2,500.00	\$ 45,000.00
General Site Labor	<i>Weekly rates</i>	18	\$600.00	\$ 10,800.00
Carpenters				Included
Elevator/Building Charges				NIC
Security				NIC
Temporary Power & Lighting				NIC
Temporary Utilities				NIC
Temporary Toilets		6	\$285.00	\$ 1,710.00
Temporary Fire Protection				NIC
First Aid and Safety				\$ 750.00
Rubbish Removal (Dumpsters)		24	\$500.00	\$ 12,000.00
Temporary Field Offices				Included
Temporary Protection				\$ 1,500.00
Insurance	<i>Builders Risk</i>			NIC
Final Cleaning				\$ 3,050.00
Miscellaneous General Conditions				Included
<b>GENERAL CONDITIONS TOTAL</b>				<b>\$ 97,410.00</b>



## DETAILED SOV

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DIVISION		COMMENTS	SUB TOTAL	DIV TOTAL
DIV 1	GENERAL REQUIREMENTS			\$ 97,410.00
	See previous breakdown sheet		\$ 97,410.00	
DIV 2	SITEWORK			\$ -
	Demolition		\$ -	
	X Ray / Sonar		NIC	
DIV 3	CONCRETE			\$ 7,500.00
	Concrete & Forms		NIC	
	Concrete Cutting	Allowance - trench cut and pour back for under slab construction	\$ 7,500.00	
DIV 4	MASONRY			\$ -
	Basic Masonry		NIC	
DIV 5	METALS			\$ -
	Structural Steel		NIC	
	Ornamental Metals		NIC	
DIV 6	WOODS & PLASTICS			\$ 36,600.00
	Finish Carpentry	8 doors install only	\$ 1,600.00	
			\$ -	
	Millwork Package	Bars only 50 lf	\$ 35,000.00	
DIV 7	THERMAL & MOISTURE PROTECTION			\$ 5,000.00
	Insulation		NIC	
	Fire Caulking		NIC	
	Fire Proofing		NIC	
	Waterproofing		NIC	
	Roofing	Repairs /penetrations for HVAC work	\$ 5,000.00	
DIV 8	OPENINGS			\$ 5,200.00
	Interior Doors, Frames and Hardware		\$ 5,200.00	
	Glass & Glazing		NIC	
DIV 9	FINISHES			\$ 151,000.00
	Framing & Drywall	Includes FRP in kitchen	\$ 85,000.00	
	Acoustical Ceiling	Vinyl rock ACT in BOH only.	\$ 3,500.00	
	Stone / Tile Flooring	1st Floor	\$ 18,000.00	
	Stone /Tile Walls		NIC	
	Wood Flooring	2nd floor	\$ 18,000.00	
	Concrete Flooring		NIC	
	Carpet & Vinyl Flooring		NIC	
	Counter Tops	Ceasar stone at bar tops	\$ 7,500.00	
	Fabric wall panels		NIC	
	Stucco		NIC	
	Painting	Interior and exterior painting - one color	\$ 19,000.00	
	Wall Covering		NIC	
DIV 10	SPECIALTIES			\$ 3,350.00
	Signs		NIC	
	Fire Extinguishers	4 AB fire extinguishers and 2 K type	\$ 850.00	
	Bathroom Accessories	Grab bars, TP dispensers, PT dispensers	\$ 2,500.00	
DIV 11	EQUIPMENT			\$ -
	Drop Down Screen		NIC	
	Appliances		NIC	
	Kitchen Equipment		NIC	
	Walk In Cooler		NIC	

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DIVISION		COMMENTS	SUB TOTAL	DIV TOTAL
DIV 12	FURNISHINGS			\$ -
	Window Treatments		NIC	
	Upholstery		NIC	
DIV 13	SPECIAL CONSTRUCTION			\$ -
	Movable Partitions		NIC	
DIV 14	CONVEYING SYSTEMS			\$ -
	Elevators		NIC	
DIV 21	FIRE SUPPRESSION			\$ -
	Fire Sprinklers	Non-sprinklered building to remain	NIC	
DIV 22	PLUMBING			\$ 180,000.00
	Plumbing Labor		\$ 145,000.00	
	Plumbing Fixtures	Bathroom fixtures only	Included	
	Grease Traps		\$ 35,000.00	
DIV 23	HVAC			\$ 150,300.00
	HVAC		\$ 150,300.00	
	Kitchen Hoods		NIC	
	HVAC Controls		Included	
DIV 26	ELECTRICAL			\$ 150,000.00
	Electrical Labor	Existing service to be reused	\$ 135,000.00	
	Lighting Fixtures	By Owner	NIC	
	Fire Alarm		\$ 15,000.00	
DIV 27	TELECOMMUNICATIONS			\$ -
	Low Voltage	By others	NIC	
	Audio Video	By others	NIC	
DIV 28	ELECTRONIC SAFETY AND SECURITY			\$ -
	Access Control	By others	NIC	
COST OF CONSTRUCTION			\$ 786,360.00	\$ 786,360.00
INSURANCE (General Liability & Workers Compensation)			1.25%	\$ 9,829.50
ORIGIN FEE			12.00%	\$ 94,363.20
TOTAL				\$ 890,552.70

## DETAILED SOV

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### ADD ALTERNATES

1	Builder's Risk	ADD	\$2,200.00
2	Exterior awning. Concrete patio included. Structural design not included	ADD	\$160,000.00
3			
4			
5			

### EXCLUSIONS

1	Keying
2	Private provider costs and special inspections needed for structural work
3	Payment and performance bond
4	Fire Sprinkler system
5	FF and E (Furnishings, fixtures and equipment including but not limited to all kitchen equipment)
6	Kitchen hoods , Supply /Exhaust fans , ductwork , ansui systems and all related ductwork.
7	Interior and exterior stairs
8	Elevator

*Note: GC FEE & insurance to be added to accepted Alternates as necessary*

### GENERAL NOTES

- 1 This preliminary budget is based on **ACAI Associates , Inc.**
- 2 Floor soundproofing NIC.
- 3 Upon receipt of final approved, permitted Construction Documents, pricing may require adjustments.
- 4 Pricing assumes existing construction and conditions are in compliance with all current applicable construction codes unless otherwise noted in above pricing.
- 5 Hazardous materials survey / abatement is not included.
- 6 Environmental / governmental / water / sewer impact fees are not included.
- 7 It is assumed that all materials and equipment can be delivered on site through loading docks / service elevators and no additional hoisting equipment is required.
- 8 All existing Mechanical, Electrical, Plumbing and Fire suppression systems are assumed to be in good working order and code worthy. Refurbishment or repair if required is not included. Any additional tests or balanced required are not included.
- 9 The base cost proposal does NOT include special ventilation requirements such as removing exterior glass and installing exhaust fans, rerouting fresh air / return ductwork, etc..
- 10 This cost proposal is based on the quantities and scope of work shown. Changes in the quantities / scope of work may result in the unit costs changing.
- 11 The ceiling space on the floors below are assumed to be accessible and to have sufficient space to accommodate the new under slab electrical work or piping lines and allow adequate slope as will be required. Relocation of any obstructions / rerouting of the plumbing lines or patching of hard ceilings, if required will be priced on a case by case basis.
- 12 This cost proposal is valid for 30 days from the date of the proposal.
- 13 It is assumed that all samples, submittals, shop drawings etc.. will be reviewed by the Architect and / or Engineer with a timeframe that coincides with the project schedule at no charge to ORIGIN Construction. It is also assumed that CAD files and / or PDF files will be provided to ORIGIN Construction as needed at no additional charge.
- 14 Change Orders will be billed at a cost of the work which includes additional General Conditions related to the changes in the scope of work and the same fee as the base contract rate.
- 15 Change Orders resulting in a reduction in the scope of work / contract amount will be credited back at the cost of the work as credited back to ORIGIN Construction by its suppliers and vendors. No fees or general conditions will be credited back for items that reduce the scope of work / contract amount.
- 16 All applicable sales taxes are included



# Budget Figures

04/29/2021

**Job Address:**  
Food Friends

**Dealer:**  
DEI  
William Konko  
3908 North 29th Avenue  
Hollywood, FL 33020-1010  
(954) 920-9499  
(954) 920-9802 (Fax)  
wkonko@deikitchen.com

Job Reference Number: 36282

Item	Qty	Description	Sell	Sell Total
<u>1</u>	1	<b>WALK-IN COOLER</b> Arctic Industries Model No. CUSTOM Walk-In Cooler - 6' x 8'	\$10,800.00	\$10,800.00
<b>ITEM TOTAL:</b>				<b>\$10,800.00</b>
<u>2</u>	1	<b>WALK-IN COOLER EVAPORATOR COIL</b> Arctic Industries Model No. CUSTOM Walk-IN Cooler Evaporator Coil		<Included>
<u>3</u>	1	<b>WALK-IN COOLER CONDENSING UNIT</b> Arctic Industries Model No. CUSTOM Walk-IN Cooler Condensing Unit		<Included>
<u>4</u>	1 ea	<b>WIRE SHELVING UNIT</b> Metro Model No. 5A567K3 Super Adjustable Super Erecta® Starter Shelving Unit, 60"W x 24"D x 74"H, (5) wire shelves, (4) posts, Metroseal 3™ epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, KD, NSF	\$375.00	\$375.00
<b>ITEM TOTAL:</b>				<b>\$375.00</b>
<u>4.A</u>	1 ea	<b>WIRE SHELVING UNIT</b> Metro Model No. 5A367K3 Super Adjustable Super Erecta® Starter Shelving Unit, 60"W x 18"D x 74"H, (5) wire shelves, (4) posts, Metroseal 3™ epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, KD, NSF	\$315.00	\$315.00
<b>ITEM TOTAL:</b>				<b>\$315.00</b>
<u>4.B</u>	2 ea	<b>WIRE SHELVING UNIT</b> Metro Model No. 5A327K3 Super Adjustable Super Erecta® Starter Shelving Unit, 30"W x 18"D x 74"H, (5) wire shelves, (4) posts, Metroseal 3™ epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, KD, NSF	\$243.00	\$486.00

Class 70

Weight: 122 lbs total

Cube: 7.79

Class 70

Weight: 102 lbs total

Cube: 5.45

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





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Food Friends

CAM #22-0733

Exhibit 7

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Item	Qty	Description	Sell	Sell Total
Class 70		Weight: 116 lbs total	Cube: 5.4	
			<b>ITEM TOTAL:</b>	<b>\$486.00</b>
<u>5</u>		<b>SPARE NUMBER</b>		<Spare>
		Spare Number		
<u>6</u>	1 ea	<b>PLANETARY MIXER</b>	\$6,675.00	\$6,675.00
		 Hobart Model No. HL200-1STD 100-120/50/60/1; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp, cord with plug		
	1 ea	TABLEHW-HL2012 Mixer Table; 27"W x 32"D x 26"H, the top shelf is drilled for mounting an HL120 or HL200 mixer, includes 4 posts for storing attachments, a lower shelf for additional storage, & (4) locking 5" diameter wheels	\$2,442.00	\$2,442.00
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA Weight: 280 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$9,117.00</b>
<u>7</u>	1 ea	<b>CUSTOM PREP TABLE WITH SINK</b>	\$3,000.00	\$3,000.00
		Custom Model No. CUSTOM PREP TABLE WITH SINK Custom Stainless Steel Prep Table With Sink		
			<b>ITEM TOTAL:</b>	<b>\$3,000.00</b>
<u>7.A</u>	1 ea	<b>SHELVING, WALL MOUNTED</b>	\$231.00	\$231.00
		 John Boos Model No. BHS1272-16/304 Shelf, wall-mounted, 72"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD		
Class 55		Weight: 24 lbs total	Cube: 4.0	
			<b>ITEM TOTAL:</b>	<b>\$231.00</b>
<u>7.B</u>	1 ea	<b>SHELVING, WALL MOUNTED</b>	\$277.00	\$277.00
		 John Boos Model No. BHS1672-16/304 Shelf, wall-mounted, 72"W x 16"D x 13"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD		
Class 55		Weight: 30 lbs total	Cube: 5.0	
			<b>ITEM TOTAL:</b>	<b>\$277.00</b>
<u>8</u>	1 ea	<b>DECK MOUNT FAUCET</b>	\$148.00	\$148.00
		 T&S Brass Model No. B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges with spring checks, lever handles, low lead, ADA Compliant		

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

Item	Qty	Description	Sell	Sell Total
Class 77.5		Weight: 4.94 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$148.00</b>
<u>9</u>	2 ea	<b>HAND SINK</b> Eagle Group Model No. HSA-10-F-LRS Hand Sink, wall mount, 13-1/2" wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, left & right end splashes, splash mount gooseneck faucet, basket drain, 1/2" NPS water inlet, deep-drawn seamless design-positive drain, inverted "V" edge, NSF	\$526.00	\$1,052.00
Class 85		Weight: 28 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$1,052.00</b>
<u>10</u>	1 ea	<b>MOP SINK CABINET</b> Eagle Group Model No. F1916-VSCS-DL Mop Sink Cabinet, double width, 47-1/2"W x 22-1/4"D x 84-1/4"H, slanted top, holds (2) mops, (2) hinged doors with transverse rod handles & keyed locks, 8" deep mop sink with service faucet (in left cabinet), (1) fixed shelf above mop sink, (3) fixed shelves in right cabinet, includes 30" spray hose & spray hose bracket, 430 stainless steel construction, NSF	\$3,100.00	\$3,100.00
Class 125		Weight: 544 lbs total      Cube: 81.9		
			<b>ITEM TOTAL:</b>	<b>\$3,100.00</b>
<u>11</u>		<b>SPARE NUMBER</b> Spare Number		<Spare>
<u>12</u>	1 ea	<b>CUSTOM CHEF'S TABLE</b> Custom Model No. CUSTOM CHEF'S COUNTER Custom Stainless Steel Chef's Table	\$9,600.00	\$9,600.00
			<b>ITEM TOTAL:</b>	<b>\$9,600.00</b>
<u>12.A</u>	1 ea	<b>CUSTOM PLATE CABINET</b> Custom Model No. CUSTOM PLATE CABINET Custom Stainless Steel Plate Cabinet	\$3,000.00	\$3,000.00
			<b>ITEM TOTAL:</b>	<b>\$3,000.00</b>
<u>12.B</u>	1 ea	<b>CUSTOM DOUBLE OVERSHELF</b> Custom Model No. CUSTOM DOUBLE OVERSHELF Custom Stainless Steel Double Overshelf		<Included in #12>
<u>13</u>	2 ea	<b>HEAT LAMP</b> Hatco Model No. GRAHL-48 Glo-Ray® Infrared Foodwarmer, 48" W, high wattage, tubular metal heater rod with lights, single heater rod housing, aluminum construction, 1340 watts, NSF, cULus, Made in USA	\$375.00	\$750.00
1 ea		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details		
1 ea		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607		
2 ea		One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements		
2 ea		120v/60/1-ph		
2 ea		BLT TOG-2 (2) Built-in toggle controls (remote recommended)		





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

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Item	Qty	Description	Sell	Sell Total
		(available at time of purchase only)		
	2 ea	STANDARD Clear Anodized Aluminum housing, finish, standard		
		(available at time of purchase only)		
Class 100		Weight: 34 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$750.00</b>
<b><u>14</u></b>	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b>	\$3,067.00	\$3,067.00
		Traulsen Model No. CLPT-3610-SD-LR		
		Centerline™ by Traulsen Compact Prep Table Refrigerator with roll-top lid, reach-in, two-section, 36" wide, holds 10 (1/6) 4" deep pans (included), rated for use with 6" deep pans, stainless steel exterior, anodized aluminum interior, solid doors hinged left/right, field reversible. Full length removable cutting board. Electronic control with LED display, two epoxy coated shelves per section, 4" casters, eco-friendly, non-flammable R450A refrigerant, 1/4HP, cETLus, NSF		
	1 ea	3 year parts & labor, 5 year compressor, standard		
Class 150		Weight: 254 lbs total      Cube: 40.69		
			<b>ITEM TOTAL:</b>	<b>\$3,067.00</b>
<b><u>15</u></b>	1 ea	<b>REACH-IN UNDERCOUNTER FREEZER</b>	\$3,349.00	\$3,349.00
		Traulsen Model No. CLUC-48F-SD-LR		
		Centerline™ Compact Undercounter Freezer, two-section 48" W, 13.28 cu. ft. capacity, self-contained rear-mount refrigeration, (1) left hinged/ (1) right hinged solid doors (field reversible), electronic control with LED display, (2) epoxy coated shelves per section, stainless steel exterior, anodized aluminum interior, (4) casters, R448A refrigerant, 1/2 HP, 115v/60/1-ph, 5.0 amps, NEMA 5-15P plug, cETLus, ETL-Sanitation		
	1 ea	3 year parts & labor, 5 year compressor, standard		
Class 150		Weight: 310 lbs total      Cube: 39.7		
			<b>ITEM TOTAL:</b>	<b>\$3,349.00</b>
<b><u>16</u></b>	1 ea	<b>ICE MAKER, CUBE-STYLE</b>	\$3,462.00	\$3,462.00
		Manitowoc Model No. IDT0500W		
		Indigo NXT™ Series Ice Maker, cube-style, water-cooled, self-contained condenser, 30"W x 24"D x 21-1/2"H, production capacity up to 500 lb./24 hours at 70°/50° (400 lb. AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, dice size cubes, R410A refrigerant, NSF, cULus, CE		
	1 ea	WARRANTY-ICE-SC 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard		
	1 ea	(-161) 115v/60/1-ph, 10.8 amps		
		Weight: 163 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$3,462.00</b>
<b><u>17</u></b>	1 ea	<b>WATER FILTRATION SYSTEM, FOR ICE MACHINES</b>	\$233.00	\$233.00

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Item	Qty	Description	Sell	Sell Total
		Manitowoc Model No. AR-10000 Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, 14,000 gallon capacity, 0-600 lbs./ice per day		
	1 ea	WARRANTY-ARCPURE 3 year parts & labor warranty on cap, housing, hardware, & mounting assembly (does not refer to filter cartridge), standard		
	Class 85	Weight: 5 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$233.00</b>
<b><u>18</u></b>	1 ea	<b>ICE BIN FOR ICE MACHINES</b> Manitowoc Model No. D570 Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 532 lbs. application capacity, AHRI certified 17.9 cu. ft., for top-mounted ice maker, Duratech exterior, NSF	\$1,177.00	\$1,177.00
				
	1 ea	WARRANTY-BIN/DISP 3 year parts & labor warranty, standard		
	1 ea	Legs, 6" adjustable stainless steel, standard		
		Weight: 115 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$1,177.00</b>
<b><u>19</u></b>		<b>SPARE NUMBER</b> Spare Number		<Spare>
<b><u>20</u></b>	1 ea	<b>CONVECTION OVEN, GAS</b> Southbend Model No. BGS/22SC Bronze Convection Oven, gas, double-deck, standard depth, (5) plated racks, 11-position rack glides, porcelain interior, (2) stainless steel dependent doors with windows, solid state controls, electronic ignition, 60-minute cook timer, 2-speed fan, oven interior light, stainless steel front, top, sides & door, porcelain interior, 6" painted steel triangular legs, (2) 7.9 amps, (2) 120v/60/1-ph, NEMA 5-15P, (2) 1/2 HP, 108,000 BTU, CSA, NSF	\$5,717.00	\$5,717.00
				
	1 ea	Domestic Shipping, inside of North America		
	1 ea	1 year parts & labor including doors warranty, std		
	1 ea	Specify Gas Type		
	1 ea	4" Low Profile Casters in lieu of legs	\$275.00	\$275.00
	Class 92.5	Weight: 1075 lbs total      Cube: 109.0		
			<b>ITEM TOTAL:</b>	<b>\$5,992.00</b>
<b><u>20.A</u></b>	1 kt	<b>BLUE HOSE GAS CONNECTOR KIT</b> Dormont Manufacturing Model No. 1675KIT2S48PS    Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting options, limited lifetime warranty	\$340.00	\$340.00
				
		Weight: 7.68 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$340.00</b>
<b><u>21</u></b>	1 ea	<b>FRYER BATTERY, GAS</b>	\$18,447.00	\$18,447.00

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Item	Qty	Description	Sell	Sell Total
		Pitco Frialator Model No. SG14RS-2FD Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA		
	1 ea	1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard		
	1 ea	Gas to be determined		
	1 ea	Millivolt Thermostat, standard		
	1 ea	115v/60/1-ph, 7.0 amps		
	1 ea	Contact factory for cord information		
	1 ea	P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer		
	1 st	B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms	\$571.00	\$571.00
	Class 85	Weight: 550 lbs total		
		<b>ITEM TOTAL:</b>		<b>\$19,018.00</b>
<b>21.A</b>	1 kt	<b>BLUE HOSE GAS CONNECTOR KIT</b>	\$340.00	\$340.00
		Dormont Manufacturing Model No. 1675KIT2S48PS Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting options, limited lifetime warranty Weight: 7.68 lbs total		
		<b>ITEM TOTAL:</b>		<b>\$340.00</b>
<b>22</b>	1 ea	<b>EQUIPMENT STAND, FREEZER BASE</b>	\$18,872.00	\$18,872.00
		Traulsen Model No. TE072LT Spec-Line Freezer Equipment Stand, 72" long, (8) 12" x 20" x 6" deep pan capacity, front to back, (4) drawers, self-contained refrigeration, microprocessor control, stainless steel marine top, stainless steel interior & exterior, 4" casters, microprocessor controls microprocessor control, 3/4 hp, ETL-Sanitation, NSF		
	1 ea	Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.		
	1 ea	115v/60/1-ph, 11.2 amps, with cord & NEMA 5-15P plug		
	1 ea	3 year parts & labor, 5 year compressor, standard		
	1 st	Set of casters, 4" high, standard		
	Class 150	Weight: 606 lbs total		
		<b>ITEM TOTAL:</b>		<b>\$18,872.00</b>
<b>23</b>	1 ea	<b>HOTPLATE, COUNTERTOP, GAS</b>	\$2,725.00	\$2,725.00

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Item	Qty	Description	Sell	Sell Total
 <small>Image unavailable for selected model</small>		Southbend Model No. HDO-36SU Hotplate, gas, 36", countertop, (3) 33,000 BTU open burners, (3) 33,000 BTU step-up open burners, manual controls, removable cast iron grates & crumb tray, stainless steel front, sides & 4" adjustable legs, 198,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)		
	1 ea	Domestic Shipping, inside of North America		
	1 ea	Standard one year limited warranty		
	1 ea	Specify Gas Type		
	Class 92.5	Weight: 253 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$2,725.00</b>
<b>23.A</b>	1 kt	<b>BLUE HOSE GAS CONNECTOR KIT</b>	\$340.00	\$340.00
		Dormont Manufacturing Model No. 1675KIT2S48PS Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting options, limited lifetime warranty Weight: 7.68 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$340.00</b>
<b>24</b>	1 ea	<b>GRIDDLE, GAS, COUNTERTOP</b>	\$5,967.00	\$5,967.00
 <small>Image unavailable for selected model</small>		Southbend Model No. HDG-36V High Volume Griddle, countertop, gas, 36", 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front, sides, towel bar & integrated stand, 90,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)		
	1 ea	Domestic Shipping, inside of North America		
	1 ea	One year parts & labor warranty		
	1 ea	Specify Gas Type		
	Class 92.5	Weight: 490 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$5,967.00</b>
<b>24.A</b>	1 kt	<b>BLUE HOSE GAS CONNECTOR KIT</b>	\$340.00	\$340.00
		Dormont Manufacturing Model No. 1675KIT2S48PS Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting options, limited lifetime warranty Weight: 7.68 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$340.00</b>
25	1 ea	<b>HOOD</b>	\$20,400.00	\$20,400.00
		Custom Exhaust hood		
			<b>ITEM TOTAL:</b>	<b>\$20,400.00</b>
<b>26</b>		<b>SPARE NUMBER</b>		<Spare>
		Spare Number		

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Item	Qty	Description	Sell	Sell Total
<u>27</u>		<b>SPARE NUMBER</b> Spare Number		<Spare>
<u>28</u>		<b>SPARE NUMBER</b> Spare Number		<Spare>
<u>29</u>		<b>SPARE NUMBER</b> Spare Number		<Spare>
<u>30</u>	1 ea	<b>CUSTOM CLEAN DISHTABLE WITH 3-COMPARTMENT SINK</b> Custom Model No. CUSTOM CLEAN DISHTABLE Custom Stainless Steel Clean Dishtable With 3-Compartment Sink	\$6,000.00	\$6,000.00
			<b>ITEM TOTAL:</b>	<b>\$6,000.00</b>
<u>31</u>	1 ea	<b>WALL / SPLASH MOUNT FAUCET</b> T&S Brass Model No. B-0231 Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant	\$141.00	\$141.00
		Class 77.5      Weight: 5.66 lbs total	<b>ITEM TOTAL:</b>	<b>\$141.00</b>
<u>32</u>	1 ea	<b>PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET</b> T&S Brass Model No. B-0133-A06-08 EasyInstall Pre-Rinse Unit, 8" wall mount, adjustable centers, EasyInstall 6" add-on faucet with stream regulator, spring action gooseneck, quarter-turn Eterna cartridges with spring checks, lever handles with color coded indexes, 18" rigid riser, 44" flexible stainless steel hose, 1.07 GPM JetSpray spray valve, low lead, NSF, cCSAus	\$415.00	\$415.00
		1 ea 3 year limited warranty, standard Class 77.5      Weight: 12.75 lbs total	<b>ITEM TOTAL:</b>	<b>\$415.00</b>
<u>33</u>	1 ea	<b>OVERSHELF</b> John Boos Model No. BHS1672PR-14/304 Shelf, wall mount with pot rack, 72"W x 16"D x 13"H overall size, 1-1/2"H rear up-turn, Stallion Safety Edge front, includes (6) stainless steel hooks, 14/300 stainless steel, KD, NSF	\$488.00	\$488.00
		Class 55      Weight: 44 lbs total      Cube: 5.0	<b>ITEM TOTAL:</b>	<b>\$488.00</b>
<u>34</u>		<b>AM Select Dishwasher</b> Model No. AM15+BUILDUP AM Select Dishwasher, door type, convertible high/low temperature sanitizing, 58-65 racks, four capacity, straight-thru/corner installation, stainless steel finish, PRV included, ENERGY STAR®		<By Vendor>
		1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the United States		<By Vendor>
		1 ea AM15-ELE0EU 240v/60/3-ph		<By Vendor>
		1 ea AM15-BST0NO Without electric booster		<By Vendor>
		1 ea AM15-HTEELE Electric heat		<By Vendor>
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Item	Qty	Description	Sell	Sell Total
<del>WS40-NOINSTALL Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, &amp; salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE SERVICE IS RECOMMENDED (NET)</del>				
<del>1 ea SPEC-KIT Single point electrical connect AM- (standard installation required) (3 phase booster machine only)</del>				
<del>1 ea DWT-AM15 Drain water tempering kit</del>				
<del>1 ea Installation of DWT kit only (NET)</del>				
<del>Weight: 416 lbs total Cube: 76.0</del>				
<b>35</b>	1 ea	<b>CUSTOM SOILED DISHTABLE</b> Custom Model No. CUSTOM SOILED DISHTABLE Custom Stainless Steel Soiled Dishtable With Rack Sink	\$4,680.00	\$4,680.00
			<b>ITEM TOTAL:</b>	<b>\$4,680.00</b>
<b>36</b>	1 ea	<b>PRE-RINSE FAUCET ASSEMBLY</b> T&S Brass Model No. B-0133 EasyInstall Pre-Rinse Unit, wall mount mixing faucet with 8" adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color-coded indexes, 18" EasyInstall riser, 44" flexible stainless steel hose with heat-resistant gray handle & hold down ring, 1.15 GPM spray valve (B-0107), finger hook, polished chrome-plated brass faucet body, 1/2" NPT female inlets, CSA	\$328.00	\$328.00
	1 kt	B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "El" 1/2" NPT female x male	\$32.00	\$32.00
Class 77.5		Weight: 12.94 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$360.00</b>
<b>37</b>	1 ea	<b>DISHTABLE SORTING SHELF</b> John Boos Model No. BHS1863-TS Dishrack Sorting Shelf, 63"W x 18"D x 12-1/4"H, wall mounted, slanted, tubular, includes brackets, 16/300 stainless steel, NSF	\$314.00	\$314.00
Class 55		Weight: 35 lbs total	Cube: 8.0	
			<b>ITEM TOTAL:</b>	<b>\$314.00</b>
<b>38</b>		<b>SPARE NUMBER</b> Spare Number		<Spare>
<b>39</b>		<b>SPARE NUMBER</b> Spare Number		<Spare>
<b>40</b>	1 ea	<b>DRAFT BEER COOLER</b> Krowne Model No. DB84 Draft Beer Cooler, three-section, 84"W x 24"D, side mounted self-contained refrigeration, (1) stainless steel draft beer tower with (4) faucets & 16" x 8" drain pan, 30°F to 40°F temperature range with DynamicChill 360° technology, (3) heavy duty self-closing doors with locks, (3) reinforced stainless steel keg floors and built-in kick plates, digital thermostat, 20 gauge stainless steel interior with coved corners, includes condensate evaporator, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 9.0 amps, cord with NEMA 5-15P, ETL	\$3,996.00	\$3,996.00
	1 ea	This equipment is intended for the storage & display of non-		

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Item	Qty	Description	Sell	Sell Total
		potentially-hazardous bottle or canned products only.		
	1 ea	1 year parts & labor warranty, 5 year compressor warranty, standard		
	1 ea	L - Left compressor location		
	1 ea	4-faucet "T" tower, standard		
	1 ea	BEERKIT4 Draft Beer Kit, for unit with (4) faucets, includes: CO2 tank mount primary regulator, 4-way manifold, 5' red vinyl air line (regulator to manifold), 20' nylon braided air line (manifold to keg tap) & (4) Sankey keg taps, stainless steel probe for domestic kegs	\$362.00	\$362.00
	1 ea	BC-844 Prepare Draft Tower for Counter Top Install, includes: extended copper drain tube, extended air hose, extended insulation & stainless steel mounting bracket	\$134.00	\$134.00
	1 ea	S - Stainless steel top, standard		
	1 ea	S - Stainless steel cabinet sides, both, standard		
	1 ea	B - Black vinyl clad doors		
	1 ea	L - Left hinge location, first door		
	1 ea	L - Left hinge location, second door		
	1 ea	R - Right hinge location, third door		
	1 ea	No legs or casters		
Class 150		Weight: 580 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$4,492.00</b>

<b><u>41</u></b>	1 ea	<b>GLASS RACK</b> Krowne Model No. KR24-GSB3 Royal Series Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front cabinet base with intermediate shelf, (2) 20" x 20" glass racks, embossed top includes 1" drain, stainless steel top, front, & sides, galvanized steel back & bottom, stainless steel legs with adjustable grey plastic bullet feet, NSF	\$651.00	\$651.00
	1 ea	6-1/2" High Backsplash, standard		
Class 150		Weight: 60 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$651.00</b>









<b><u>42</u></b>	1 ea	<b>SODA SYSTEM, PARTS &amp; FITTINGS</b> Krowne Model No. KR19-6SH Royal Series Underbar Soda Gun Holder, 6"W x 19"D, fits all Wunder- Bar® & Schroeder® soda guns & manifolds, removable cover, includes drip cup, stainless steel top, front, & sides, NSF (soda gun not included) (Locking Covers cannot run in front of this unit)	\$219.00	\$219.00
Class UPS		Weight: 28 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$219.00</b>



<b><u>43</u></b>	1 ea	<b>ICE BIN</b> Krowne Model No. KR19-36DP-10 Royal Series Underbar Ice Bin/Cocktail Unit, built-in 10-circuit cold plate, 36"W x 19"D O.A., 146-lbs ice capacity, 15" deep stainless steel bin liner, 3/4" x 3-1/2" Soda Line cut out in backplash, 1/2" drain, includes bottle wells, stainless steel top, front & sides, galvanized steel back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF	\$1,389.00	\$1,389.00
	1 ea	6-1/2" High Backsplash, standard		



Item	Qty	Description	Sell	Sell Total
Class 150		Weight: 162 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$1,389.00</b>
<u>44</u>	1 ea	<b>SPEED RAIL / RACK</b> Krowne Model No. RS-42 Royal Series Single Speed Rail, built-in, 42"W x 5"D, sound deadened bottom, stainless steel construction, NSF	\$97.00	\$97.00
				
	1 ea	KR-SC42 Royal Series Speed Rail Locking Cover, single, 42"W, stainless steel construction	\$132.00	\$132.00
Class 150		Weight: 17 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$229.00</b>
<u>45</u>	1 ea	<b>BOTTLE STORAGE UNIT</b> Krowne Model No. KR24-12RD Royal Series Underbar Liquor Bottle Display Unit, freestanding, 12"W x 24"D (to match speedrail depth), holds (12) liquor bottles, (4) bottle steps with guard rails, stainless steel top, front, & sides, galvanized steel back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF	\$441.00	\$441.00
				
	1 ea	6-1/2" High Backsplash, standard		
	1 ea	Locking cover for Royal Series underbar liquor bottle display unit (cannot be added with 4" backsplash)	\$267.00	\$267.00
Class 150		Weight: 40 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$708.00</b>
<u>46</u>	1 ea	<b>HAND SINK</b> Krowne Model No. KR24-12ST Royal Series Underbar Hand Sink Unit, free standing, 12"W x 24"D x 36-1/2"H.O.A. (to match speedrail depth), 10"W x 12"D front-to-back x 7" deep sink bowl, splash mount Royal Series faucet, built-in soap & towel dispenser, stainless steel top, front, & sides, stainless steel legs with adjustable thermoplastic bullet feet, NSF	\$719.00	\$719.00
				
	1 ea	6-1/2" High Backsplash, standard		
Class 150		Weight: 60 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$719.00</b>
<u>47</u>	1 ea	<b>UNDERBAR ADD-ON UNIT</b> Krowne Model No. KR24-T12 Royal Series Underbar Trash Station, 12"W x 24"D (to match speedrail), opening in top for trash disposal, fits slim jim (up to 30" high), lift-up front door, stainless steel front & sides, no legs, NSF (TRASH RECEPTACLE NOT INCLUDED)	\$300.00	\$300.00
				
Class 150		Weight: 39 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$300.00</b>
<u>48</u>	1 ea	<b>BLENDER STATION</b>	\$617.00	\$617.00

Item	Qty	Description	Sell	Sell Total
		Krowne Model No. KR24-12BD Royal Series Underbar Blender Station, with dump sink, 12"W x 24"D x 36-1/2"H O.A. (to match speedrail depth), 7" deep sink bowl, splash mount Royal Series faucet, 9"D recessed blender shelf with utility box mounted underneath (GFCI receptacle required), stainless steel top, front, & sides, galvanized back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF		
	1 ea	6-1/2" High Backsplash, standard		
	Class 150	Weight: 43 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$617.00</b>
<b><u>50</u></b>	1 ea	<b>GLASSWASHER, UNDERCOUNTER / UNDERBAR</b>	\$6,121.00	\$6,121.00
		Jackson WWS Model No. DELTA HT-E-SEER-S Delta® Underbar Dish/Glasswasher, door type, 24-1/4"W x 26-7/8"D x 36-1/4"H, high temperature sanitizing, built-in booster with Sani-Sure™ final rise system, steam elimination & energy recovery system, approximately (24) racks or (864) glasses/hour, built-in dispensing pumps & priming switches, delime cycle, digital LED display, solid state controls, auto-fill, push-button start, pressure regulator, automatic pumped drain, water hammer arrestor, includes (1) peg rack & (1) combination rack, stainless steel construction, cETLus, ETL-Sanitation, ENERGY STAR®		
	1 ea	1 year parts & labor warranty, continental USA, standard		
	1 ea	Voltage to be verified with jobsite		
	Class 85	Weight: 296 lbs total      Cube: 23.58		
			<b>ITEM TOTAL:</b>	<b>\$6,121.00</b>
<b><u>49</u></b>	1 ea	<b>GLASS RACK</b>	\$651.00	\$651.00
		Krowne Model No. KR24-GSB3 Royal Series Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front cabinet base with intermediate shelf, (2) 20" x 20" glass racks, embossed top includes 1" drain, stainless steel top, front, & sides, galvanized steel back & bottom, stainless steel legs with adjustable grey plastic bullet feet, NSF		
	1 ea	6-1/2" High Backsplash, standard		
	Class 150	Weight: 60 lbs total		
			<b>ITEM TOTAL:</b>	<b>\$651.00</b>
<b><u>50</u></b>	1 ea	<b>"L" SHAPE COUNTER</b>	\$6,000.00	\$6,000.00
		Custom "L" shaped counter		
			<b>ITEM TOTAL:</b>	<b>\$6,000.00</b>
<b><u>51</u></b>	1 ea	<b>BAG-IN-BOX SODA SYSTEM BY VENDOR</b>		<NIKEC>
		nikec Model No. BY VENDOR Bag-In-Box Soda System By Vendor - Not In Kitchen Equipment Contract		
<b><u>52</u></b>	1 ea	<b>CARBONATOR BY VENDOR</b>		<NIKEC>
		nikec Model No. BY VENDOR Carbonator By Vendor - Not In Kitchen Equipment Contract		
<b><u>53</u></b>	1 ea	<b>CO2 TANK BY VENDOR</b>		<NIKEC>
		nikec Model No. BY VENDOR		

We need two of these for the 2 bars.  
So, total will be \$13,099 with taxes.  
This needs to be added to the overall total.

Item	Qty	Description	Sell	Sell Total
CO2 Tank By Vendor - Not In Kitchen Equipment Contract				
<u>54</u>	1 ea	<b>ICE &amp; SODA DISPENSER BY VENDOR</b> nikec Model No. BY VENDOR Ice & Soda Dispenser By Vendor - Not In Kitchen Equipment Contract		<NIKEC>
<u>55</u>	1 ea	<b>COFFEE BREWER BY VENDOR</b> nikec Model No. BY VENDOR Coffee Brewer By Vendor - Not In Kitchen Equipment Contract		<NIKEC>
<u>56</u>	1 ea	<b>TEA BREWER BY VENDOR</b> nikec Model No. BY VENDOR Tea Brewer By Vendor - Not In Kitchen Equipment Contract		<NIKEC>
	1 ea	<b>HOOD INSTALLATION</b> Custom Hood installation	\$18,000.00	\$18,000.00
ITEM TOTAL:				<b>\$18,000.00</b>
	1 ea	<b>REFRIGERATION INSTALL</b> DEI Refrigeration Installation	\$7,200.00	\$7,200.00
ITEM TOTAL:				<b>\$7,200.00</b>
1	1 ea	<b>EQUIPMENT INSTALLATION</b> DEI Equipment Consolidation and delivery to site and installation.	\$8,400.00	\$8,400.00
ITEM TOTAL:				<b>\$8,400.00</b>
Merchandise				\$195,967.00
Tax				\$8,568.02
Total				\$204,535.02



**Quote subject to price change without notice due to factors such as manufacture price increase, increase in fuel cost, or any and all other price increase related occurrences.**

**DUE TO CURRENT TARIFF'S**

**All Quotes will be honored for 30 days only. This is due to the government tariff's and manufacturer's increases. We will do our best to hold pricing and / or eliminate increases, but cannot guarantee success.**

**SITE REQUIREMENTS:**

**1. EQUIPMENT DELIVERY**

- \* Prior to delivery of equipment to jobsite, exterior access to all delivery entrances must be complete including, driveways leading to entrance into the building, to allow for trucks to enter for unloading equipment, forklifts, jacks and/or hand trucks.
- \* All doors and hallways leading to the foodservice kitchen areas, bars and service stations must be finished prior to delivery of equipment.
- \* DEI Project Manager, along with Owner/Owner's Rep, will do a site inspection to assure that the site is ready to accept delivery and setting of equipment in place, as per above requirements. If after site survey is done, it is determined that the site is not ready to accept delivery of equipment, a notification will be sent to all parties involved.

**2. FOODSERVICE AREAS**

- \* All walls, floors and ceilings must be finished prior to setting equipment in place. As plumbing and electrical stub-outs must also be completed.
- \* All protective covering on equipment will remain on, until equipment has been connected by plumbers/electricians.
- \* Owner and/or G.C. must provide dumpsters on site for all crates and packaging materials to be discarded on site, at owner's expense.

**3. INSTALLATION LABOR HOUR:**

- \* Monday-Friday, 7:00am-4:30pm
- \* Any site delays caused by other trades in the field, which affects the kitchen equipment being set in place, requiring overtime and/or weekend work, must be approved in writing and will be billed to the Client as a Change Order to our Contract.

**4. START-UPS & PERFORMANCE CHECKS FOR EQUIPMENT**

- \* Once all gas and electrical has been turned on, DEI will require 48 hours notification to set up these start-ups/performance checks. This is done through the local factory authorized service agents.

**5. PAYMENT TERMS:**

- 50% Deposit with signed proposal and/or contract
- 45% Payment Due when equipment is ready to be shipped from factories.
- 5% Balance due on completion of install. (\*)

(\*) Note, if items are being drop shipped, the 50% balance is due prior to shipping.

**RECEIVING FREIGHT/DIRECT SHIPMENTS:**

To ensure the safe arrival we ask that you follow a simple three-step process while the product is being delivered.

1. Before you (or your GC) sign the carrier's copy of the bill of lading, please thoroughly inspect the shipment for any signs of damage. Ideally, each carton should be opened while the driver is waiting, as there sometimes concealed damage even when the carton looks fine on the outside. Once the shipment is off the truck and signed for, it is your responsibility to handle claims (DEI can assist in the matter). If the driver refuses to wait for the process, note that on the freight bill when signing.

You will be allowed (5) day from receiving freight to inspect and report concealed damage. After that, there will be no settlement from the factory or the shipper/

2. Specifically notate any signs of visible or concealed damage on the bill of lading before you sign it. Even if there is no clear place to write these notes down, just make sure it is somewhere on the bill of lading.

3. Refuse the product if it looks like the product is beyond repair, notating all damages on the delivery receipt. Also, please advise DEI if this situation should arise so that we can notify the respective factory.

UNLESS, these steps are followed, you put at risk any and all freight claims on your behalf.


Understand that the factories have no liability once they place the equipment on a truck bed. Our only recourse is from the shipper at that point, and they will enforce the five (5) day rule. All "benefits of the doubt" favor the shipper, so the above steps are critical to filing a successful claim.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_  
Printed Name: \_\_\_\_\_

webstaurantstore.com

Drafts (105) - foodfriendcatering@gmail.com - Gmail

Review & Payment | WebstaurantStore

ITEM	QTY	PRICE	TOTAL
<div><div></div><div><div>Jackson AJX-44 Single Tank High Temperature Conveyor Dishmachine - Right to Left, 230V, 1 Phase</div><div>#490AX44HRLRR - EACH</div><div>Usually ships in 2-3 weeks <span>plus</span> Ships Common Carrier</div></div></div> <div></div>	1	\$13,999.00	\$14,439.10
5 Year Extended Warranty Powered by Safeware PWI:55863		\$440.10	

plus

Save on shipping today with our new WebstaurantPlus shipping subscription!

Subscribe Today! Learn More

Subtotal

\$14,439.10

Shipping & Handling ?

\$45.00: Common Carrier w/ Liftgate

FREE Call Before Delivery ?

☒

Tax ?

\$923.89

Total (USD)

\$15,407.99

Payment Method

Change Payment Method

VISA

Rewards

✓ Earn 3% Back

per \$1 spent at WebstaurantStore<sup>1</sup>

✓ 50% Off

a Plus Membership

✓ Earn 5,000 points<sup>1</sup>

a \$50 value after first purchase

LIMITED TIME OFFER | Apply By 6/30/22

Learn More

CAM #22-0733

Exhibit 7

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# GENERAL

HOTEL & RESTAURANT SUPPLY

## Sales Order

03/02/2022

**CUSTOMER:**

Food Friends Catering LLC  
Kenny Lawrence  
936 W Tropical Way  
Plantation, FL 33317  
(954) 449-3114 (Cell)  
foodfriendcatering@gmail.com


**From:**


General Hotel & Rest Supply Corp  
Michael LaBruto  
13900 NW 82nd Ave.  
Miami Lakes, FL 33016  
305-885-8651 ext. 212  
mlabruto@comcast.net

**Ships direct from Manufacturer. There is a 12 week lead time from date of order placement.**

**Due to global supply chain issues. actual ship time of this item may be later than estimated here.**

**FREIGHT NOT INCLUDED**

Item	Qty	Description	Sell	Sell Total
<b>4</b>	1 ea	<b>CABINET, COOK / HOLD / OVEN</b>	<del>\$10,007.07</del>	<del>\$10,007.07</del>
		Winston Foodservice Model No. CHV5-14UV CVap® Cook & Hold Oven, electric, full-size, one compartment, insulated, convection cooking, accommodates (14) 18" x 26" sheet pans or (28) 13" x 18" sheet pans or (28) 12" x 20" hotel pans, load limit 65 lbs (29.25 kg) per rack, (2) field reversible hinged solid dutch doors, magnetic door handle, C-Touch control with processor, HACCP temperature downloads, USB & audio ports, auto water fill, stainless steel interior & exterior, CE, UL EPH ANSI/NSF4, cUL, UL-Sanitation Dimensions 73.02(h) x 27.7(w) x 34.23(d)		
	1 ea	208v/60/1-ph, 7503 watts, 36.1 amps, (US) NEMA 6-50P		
	1 ea	NOTE: Verify hinging choice before submitting order		
	1 ea	5" Plate casters (2) with locking, standard		
	1 ea	PLEASE NOTE: OPTION/ACCESSORY PRICING IS VALID IN COMBINATION WITH EQUIPMENT ORDERS ONLY. If additional options/accessories are required post sale contact Winston Industries at CustomerCare@Winstonind.com for pricing.		
Class 100		Weight: 420 lbs total		
			<b>ITEM TOTAL:</b>	<del>\$10,007.07</del>

Item	Qty	Description	Sell	Sell Total
<b>5</b>	1 ea	<b>CABINET, COOK / HOLD / OVEN</b>  Winston Foodservice Model No. CHV7-14UV CVap® Cook & Hold Oven, electric, full-size, one compartment, insulated, convection cooking, accommodates (14) 18" x 26" sheet pans or (28) 13" x 18" sheet pans or (28) 12" x 20" hotel pans, load limit 65 lbs (29.25 kg) per rack, (2) field reversible hinged solid dutch doors, magnetic door handle, C-Touch control with processor, HACCP temperature downloads, CVap technology, wireless programming, USB & audio ports, fan on/off control, auto water fill, stainless steel interior & exterior, CE, UL EPH ANSI/NSF4, cUL, UL-Sanitation Dimensions 73.02(h) x 27.7(w) x 34.23(d) 1 ea 208v/60/1-ph, 7503 watts, 36.1 amps, (US) NEMA 6-50P 1 ea NOTE: Verify hinging choice before submitting order 1 ea 5" Plate casters (2) with locking, standard 1 ea PLEASE NOTE: OPTION/ACCESSORY PRICING IS VALID IN COMBINATION WITH EQUIPMENT ORDERS ONLY. If additional options/accessories are required post sale contact Winston Industries at CustomerCare@Winstonind.com for pricing. Class 100 Weight: 420 lbs total	\$10,889.49	\$10,889.49
			Need to add 7% tax to this price	

ITEM TOTAL: **\$10,889.49**

Merchandise	\$21,287.36
Subtotal	\$21,287.36
Tax 7%	\$1,490.12
Total	\$22,777.48

**Prices Good Until: 03/25/2022**

**Shipments being returned or refused due to NO damage or NO fault of General Hotel & Restaurant Supply are subject to freight and re-stocking fee.**

**FREIGHT NOT INCLUDED**

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_  
Printed Name: \_\_\_\_\_



# CVAP® COOK/HOLD CABINETS

# CHV5

## CHV5 SERIES

CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

CVap Cook and Hold Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, and Convection Cooking.

### SHORT FORM SPECS

Shall Be Winston CVap Cook and Hold, model \_\_\_\_\_. Unit to utilize a C-Touch control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring and convection fan.

### CONFIGURATIONS

**Countertop:** Shallow depth to allow placement on standard 30" countertop. Also can be fitted with 1" wheels for under counter use.

**Half-Sized:** Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Some versions available for under counter use with 1" wheels.

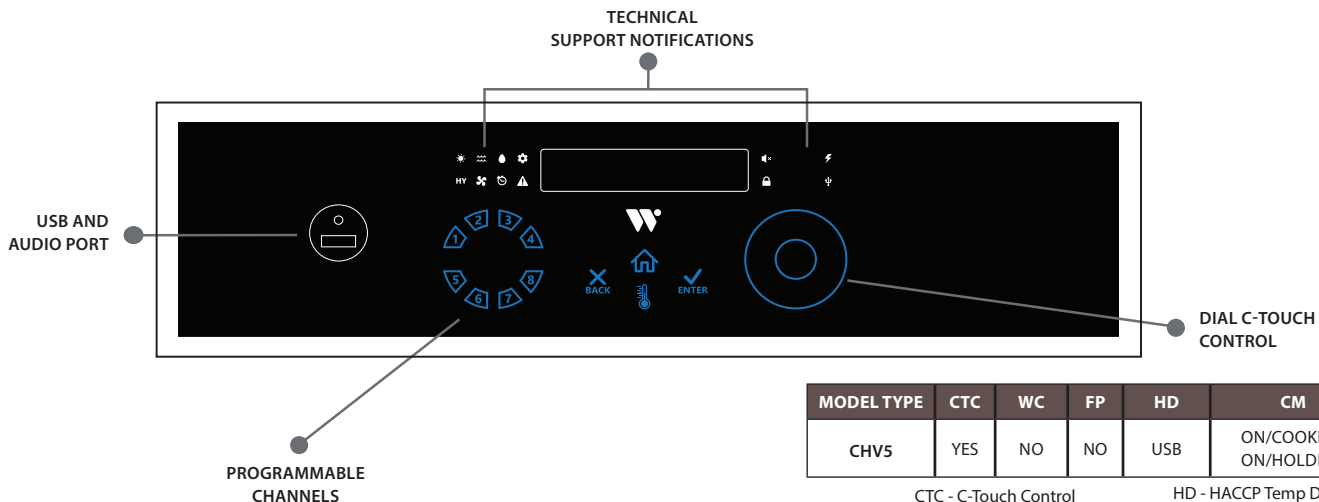
**Full-Sized:** Provides maximum capacity for high volume operators.

### CVAP ADVANTAGE

The CVap CHV is essentially a Cook and Hold on steroids. It can do the traditional "low and slow" cooking...with more control and insane yields. It also has the versatility to bake, braise, poach or low-temp steam, and it can be used in sous vide mode for increased precision. We've got volumes of science and data to back us up, but only so much space here. So, if you want to learn more, go to our website, [www.winstonfoodservice.com](http://www.winstonfoodservice.com) and geek out with us.



Model Shown: CHV5-05UV Stacked



WINSTON FOODSERVICE

2345 Carton Drive | Louisville, KY 40299 USA | [winstonfoodservice.com](http://winstonfoodservice.com) | 800.234.5286 | +1.502.495.5400

Specifications subject to change without notice.

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JOB

ITEM#

QTY/MODEL#



# CVAP® COOK/HOLD CABINETS

# CHV5

## Cabinet Specifications

CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

### MODEL NUMBER DESCRIPTIONS

#### EQUIPMENT TYPES

HO = HOLDING  
CH = COOK/HOLD  
RT = RETHERM  
UB = UNIVERSAL BIN

#### SERIES

#### PAN CONFIGURATION

#### PAN CONFIGURATIONS

HP = HALF PAN  
SP = SHEET PAN  
UV = UNIVERSAL

EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

MODEL #	CAPACITY*			EXTERIOR DIMENSIONS**				ELECTRICAL						SHIP WEIGHT LBS(KG)
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	
CHV5-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	208	1	2814	13.53	6-20P	Call Factory	160(73)
								240	1	2808	11.7	6-20P	Call Factory	
CHV5-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	198(90)
								240	1	5220	21.75	6-30P	Call Factory	
CHV5-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	250(113)
								208	3	4992	14.7	15-20P	Call Factory	
								240	1	5220	21.75	6-30P	Call Factory	
CHV5-05UV-ST (Stacked Pair) ****	10(2 x 5)	20(2 x 10)	20(2 x 10)	3"	76.82(1950)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	500(226)
								208	3	4992	14.7	15-20P	Call Factory	
								240	1	5220	21.75	6-30P	Call Factory	
CHV5-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	208	1	8130	39.1	6-50P	Call Factory	420(190)
								208	3	8130	23.7	15-30P	Call Factory	
								240	1	8130	33.86	6-50P	Call Factory	

\*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. \*\*Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31" (59mm) for 5" casters, subtract .25" (6mm) for 4" legs, and add 1.63" (41mm) for 6" legs. If 5" caster is standard, subtract 2.31" (59mm) for 3" casters, and subtract .69" (18mm) for 6" legs. \*\*\*NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed. \*\*\*\* Stacked units require two outlets. Wattage listed is per unit.

**CONTROL:** C-Touch control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F. Control allows for eight programmable (and lockable) channels, accommodates software updates via USB.

**MATERIALS:** To be commercial and institutional grade stainless steel interior and exterior.

**DOORS:** Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

**WATER FILL:** Includes auto water fill, using a 1/4" National Pipe Thread (NPT). May be used as manual fill, which includes low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

**INSTALLATION REQUIREMENTS:** Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

**INDUSTRY COMPLIANT:** Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

**WARRANTY:** Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

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foodservice.winstonind.com/parts-supplies

### SPECIFY THE FOLLOWING WHEN ORDERING:

#### Standard (No additional cost):

- Voltage and Phasing Preference:  
208V or 240V, three or single phase
- Hinge Preference: Left or right hinge
- Castors: See table above for standard caster size, additional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

#### Optional (Additional cost):

- Locking Door\*\*
- Pass Through
- Extended Warranty
- Bumper Guard Base\*\*\*
- Reinforced Top\*\*\*\*
- Glass Door
- Pass Through - Glass
- Cord Wrap
- Transport Package\*\*\*

\*\* Quantity of 1 for reach in. Quantity of 2 for pass through  
Customer to provide padlock(s). (per door)

\*\*\* Not available for 04-HP models.

\*\*\*\* Available for 04UV & 05UV only.

#### Accessories & Supplies (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack)
- PS2206-5 Wire rack-chrome (5-pack)
- PS2938-4 Wire rack-stainless steel (4-pack)
- PS2980-2 Wire rail (2-pack)
- PS2935-2 Wire rail - 04HP (2-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 04UV and 05UV
- PS3174 Stacking kit for 04UV and 05UV
- PS3167 Drain kit for stacked pair
- AC1008 Cover, Rear Fan



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CAM #22-0733

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# CVAP® COOK/HOLD CABINETS

# CHV7

## CHV7 SERIES

CHV7-04HP | CHV7-04UV | CHV7-05UV | CHV7-05UV-ST | CHV7-14UV

The most advanced CVap Cook and Hold Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, Wireless Programming, and Switchable Convection.

### SHORT FORM SPECS

Shall Be Winston CVap Cook and Hold, model \_\_\_\_\_. Unit to utilize a C-Touch control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring, food probe-ready for cooking or monitoring, wireless programming (via NFC), and on/off control of convection fans.

### CONFIGURATIONS

**Countertop:** Shallow depth to allow placement on standard 30" countertop. Also can be fitted with 1" wheels for under counter use.

**Half-Sized:** Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Some versions available for under counter use with 1" wheels.

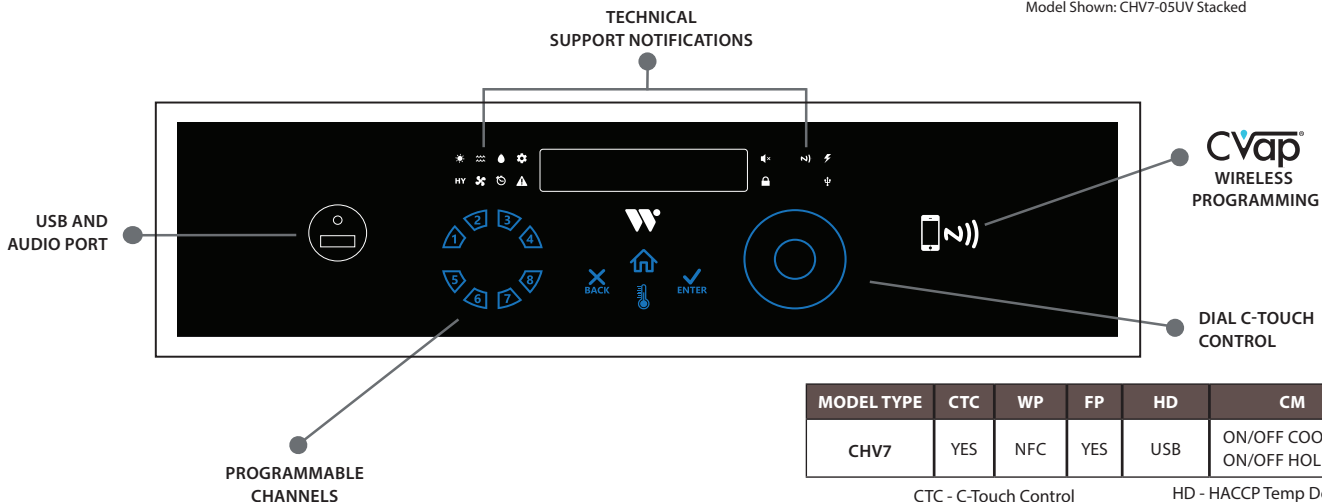
**Full-Sized:** Provides maximum capacity for high volume operators.

### CVAP ADVANTAGE

The CVap CHV is essentially a Cook and Hold on steroids. It can do the traditional "low and slow" cooking...with more control and insane yields. It also has the versatility to bake, braise, poach or low-temp steam, and it can be used in sous vide mode for increased precision. We've got volumes of science and data to back us up, but only so much space here. So, if you want to learn more, go to our website, [www.winstonfoodservice.com](http://www.winstonfoodservice.com), and geek out with us.



Model Shown: CHV7-05UV Stacked



MODEL TYPE	CTC	WP	FP	HD	CM	AP
CHV7	YES	NFC	YES	USB	ON/OFF COOKING ON/OFF HOLDING	YES

CTC - C-Touch Control  
WP - Wireless Programming  
FP - Food Probe Ready

HD - HACCP Temp Download  
CM - Convection Mode  
AP - Audio



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Specifications subject to change without notice.

CAM #22-0733

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JOB

ITEM#

QTY/MODEL#



# CVAP® COOK/HOLD CABINETS

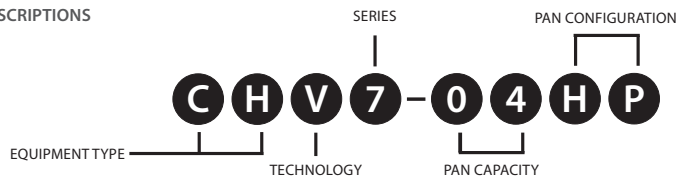
# CHV7

## Cabinet Specifications

CHV7-04HP | CHV7-04UV | CHV7-05UV | CHV7-05UV-ST | CHV7-14UV

### MODEL NUMBER DESCRIPTIONS

**EQUIPMENT TYPES**  
 HO = HOLDING  
 CH = COOK/HOLD  
 RT = RETHERM  
 UB = UNIVERSAL BIN



**PAN CONFIGURATIONS**  
 HP = HALF PAN  
 SP = SHEET PAN  
 UV = UNIVERSAL

MODEL #	CAPACITY*			EXTERIOR DIMENSIONS**				ELECTRICAL						SHIP WEIGHT LBS(KG)
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	
CHV7-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	208	1	2814	13.53	6-20P	Call Factory	160(73)
CHV7-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	198(90)
CHV7-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	250(113)
CHV7-05UV-ST (Stacked Pair) ****	10(2 x 5)	20(2 x 10)	20(2 x 10)	3"	76.82(1950)	34.23(869)	27.70(704)	208	3	4992	14.7	15-20P	Call Factory	500(226)
CHV7-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	208	1	8130	39.1	6-50P	Call Factory	420(190)

\*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | \*\*Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31" (59mm) for 5" casters, subtract .25" (6mm) for 4" legs, and add 1.63" (41mm) for 6" legs. If 5" caster is standard, subtract 2.31" (59mm) for 3" casters, and subtract .69" (18mm) for 6" legs. | \*\*\*NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed. | \*\*\*\* Stacked units require two outlets. Wattage listed is per unit.

**CONTROL:** C-Touch control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F. Control allows for eight programmable (and lockable) channels, accommodates software updates via USB. CHV7 models include wireless programming via NFC, and on/off control for convection fans and are food probe ready for temperature monitoring.

**MATERIALS:** To be commercial and institutional grade stainless steel interior and exterior.

**DOORS:** Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

**WATER FILL:** Includes auto water fill, using a 1/4" National Pipe Thread (NPT). May be used as manual fill, which includes low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

**INSTALLATION REQUIREMENTS:** Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

**INDUSTRY COMPLIANT:** Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

**WARRANTY:** Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

**FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!**  
[foodservice.winstonind.com/parts-supplies](http://foodservice.winstonind.com/parts-supplies)

### SPECIFY THE FOLLOWING WHEN ORDERING:

#### Standard (No additional cost):

1. Voltage and Phasing Preference:  
208V or 240V, three or single phase
2. Hinge Preference: Left or right hinge
3. Casters: See table above for standard caster size, additional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

#### Optional (Additional cost):

- Locking Door\*\*
- Pass Through
- Bumper Guard Base\*\*\*
- Transport Package\*\*\*
- Reinforced Top\*\*\*\*
- Glass Door
- Pass Through - Glass
- Cord Wrap
- Extended Warranty

\*\* Quantity of 1 for reach in. Quantity of 2 for pass through  
 Customer to provide padlock(s), (per door)

\*\*\* Not available for 04-HP models.

\*\*\*\* Available for 04UV & 05UV only.

#### Accessories & Supplies (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack)
- PS2206-5 Wire rack-chrome (5-pack)
- PS2938-4 Wire rack-stainless steel (4-pack)
- PS2980-2 Wire rail (2-pack)
- PS2935-2 Wire rail - 04HP (2-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 04UV and 05UV
- PS3174 Stacking kit for 04UV and 05UV
- PS3167 Drain kit for stacked pair
- AC1001 3" Food probe with 8' cord
- AC1002 3" Food probe with 4' cord
- AC1004 6" Food probe with 4' cord
- AC1008 Cover, Rear Fan



WINSTON FOODSERVICE

2345 Carton Drive | Louisville, KY 40299 USA | [winstonfoodservice.com](http://winstonfoodservice.com) | 800.234.5286 | +1.502.495.5400

Specifications subject to change without notice.

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CAM #22-0733

Exhibit 7

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# GENERAL

HOTEL & RESTAURANT SUPPLY

## Quote

02/22/2022


**CUSTOMER:**


Food Friends Catering LLC  
Kenny Lawrence  
936 W Tropical Way  
Plantation, FL 33317  
(954) 449-3114 (Cell)  
foodfriendcatering@gmail.com

**From:**

General Hotel & Rest Supply Corp  
Michael LaBruto  
13900 NW 82nd Ave.  
Miami Lakes, FL 33016  
305-885-8651 Ext. 212  
mlabruto@comcast.net

Ships direct from Manufacturer. There is a 5 week **lead time from date of order placement**  
**FREIGHT NOT INCLUDED**

Item	Qty	Description	Sell	Sell Total
<u>1</u>	1 ea	<b>CABINET, COOK / HOLD / OVEN</b>	<del>\$5,750.71</del>	<del>\$5,750.71</del>
		Cres Cor Model No. 1000CHSKSPLITDE Cook-N-Hold Low Temp Smoker Cabinet, mobile, half-height, insulated, removable stainless steel pan holds (8) 18" x 26" pans on 3" centers, (3) 18" x 26" stainless steel wire grids, solid state electronic control, LED digital display, field reversible door, standard controls, cook & hold cycles, anti-microbial latch, stainless steel interior, exterior & vented chip box, (4) 5" swivel casters (2) swivel/(2) rigid, cCSAus, CSA Dimensions 42(h) x 22.63(w) x 32.75(d)		
	1 ea	208-240v/60/1-ph, 3.0 kW, 20.0 amps, NEMA 6-20P, standard		
	1 ea	Right-hand door swing, standard		
Class 100		Weight: 215 lbs total		
<b>ITEM TOTAL:</b>			<del>\$5,750.71</del>	

Item	Qty	Description	Sell	Sell Total
<b>2</b>	1 ea	<b>CABINET, COOK / HOLD / OVEN</b>	\$12,016.69	\$12,016.69
		Cres Cor Model No. 1000CHSKSPLITSTKDE Cook-N-Hold Low Temp Smoker Cabinet, mobile, stacked, insulated, removable stainless steel pan holds (16) 18" x 26" pans on 3" centers, (3) 18" x 26" stainless steel wire grids, solid state electronic control, LED digital display, field reversible door, standard controls, cook & hold cycles, anti-microbial latch, stainless steel interior, exterior & vented chip box, (4) 5" swivel casters (2) swivel/(2) rigid, cCSAus, CSA Dimensions 77(h) x 22.63(w) x 32.75(d)	Need to add 7% tax to this price	
	1 ea	208-240v/60/1-ph, 3.0 kW, 20.0 amps, NEMA 6-20P, standard		
	1 ea	Right-hand door swing (top & bottom doors), standard		
Class 100		Weight: 430 lbs total		
<b>ITEM TOTAL:</b>				<b>\$12,016.69</b>
Merchandise				\$17,776.40
Subtotal				\$17,776.40
Tax 7%				\$1,244.35
Total				\$19,020.75

**Shipments being returned or refused due to NO damage or NO fault of General Hotel & Restaurant Supply are subject to freight and re-stocking fee.**  
**FREIGHT NOT INCLUDED**

## COOK-N-HOLD LOW TEMPERATURE SMOKER OVEN MODEL 1000-CH-SK-D SERIES

### FEATURES AND BENEFITS:

- Fully insulated Cook-N-Hold smoker oven designed for flavorful results by slow cooking. Slow cooking means 15% to 20% less shrinkage.
- Smokes with real wood chips. Cold smoke fish and cheese as well with Kold Keepers.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Powerful 250 Watt cal rod heats chips quickly.
- Includes stainless steel vented chip box and variable one hour timer for mild to heavy smoke flavor.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Cook and hold over 120 lbs. (54 kg.) of meat in just 5 sq. ft. of floor space.
- Fully insulated, stainless steel interior and exterior for ease of cleaning. Smooth interior coved corners prevent food particle/grease buildup.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- Field reversible insulated door prevents temperature loss. Silicone door gasket for proper seal. High temperature ceramic magnetic latch for "easy open" and security during transport.
- Safety conscious anti-microbial latch protect against spreading germs. Standard with right hand hinges; left hand hinging available upon request.
- Removable stainless steel pan slides hold eight (8) 18" x 26" pans on 3" centers. Supplied with 3 wire grids.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility.
- Cres Cor recommends soaking wood chips for a minimum of 24 hours before usage.



1000-CH-SK-DE



#### Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

#### Deluxe (-DX)



Deluxe Controls are available with 18 programmable menus and 6" meat probe.

### ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- ☐ Kold Keeper
- ☐ Stacking Kit
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Extra Wire Grids
- ☐ Perimeter Bumper
- ☐ Corner Bumpers
- ☐ Various Caster Options
- ☐ 120 Volt Service
- ☐ Mobile Equipment Stand 24"

See page E-10 for accessory details.

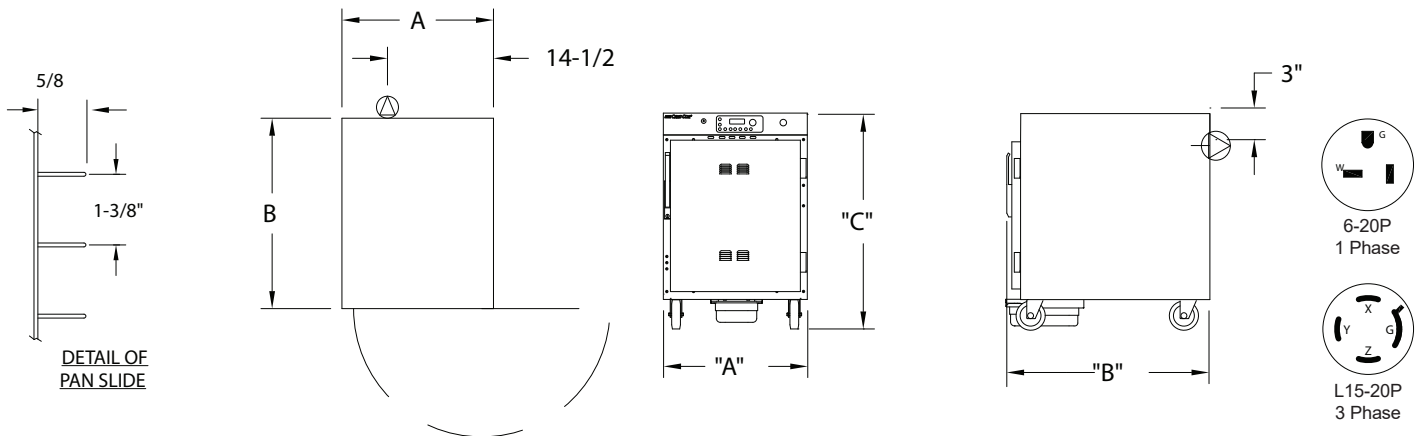
**Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 6" meat temperature probe and port.**

### POWER UNIT OPTIONS:

3000 Watts, 208/240 Volts, 1 Phase, 60 Hz.  
3000 Watts, 208/240 Volts, 3 Phase, 60 Hz.



# 1000-CH-SK-D SERIES



CRES COR MODEL NO.	PAN			DIM "A" WIDTH	DIM "B" DEPTH	DIM "C" HEIGHT	INSIDE CLEAR DIMENSIONS*				WEIGHT ACT.
	CAP	SIZE					WIDTH	DEPTH	HEIGHT		
1000-CH-SK-DE 1000-CH-SK-DX	8	18 X 26	IN	22-5/8	32-3/4	42	18-3/16	27	25	LBS	215
		460 X 660	MM	575	835	1070	465	690	635	KG	98
1000-CH-SK-STK-DE 1000-CH-SK-STK-DX	16	18 X 26	IN	22-5/8	32-3/4	77	18-3/16	27	25	LBS	430
		460 X 660	MM	575	835	1960	465	690	635	KG	195

\*Inside dimensions for each compartment

## CABINET:

- Body: 22 ga. stainless steel outer body.
- Inner body: 18 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1-1/2" in walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain; removable.
- Wood chip box (removable): 18 ga. stainless steel; 3-5/8" L x 8" W x 2-1/4" H with 8" long handle; mounts on lower rear wall.
- Casters: 5" dia., modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

## DOOR:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latch: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (2): Heavy duty chrome plated zinc; mounted inboard
- Gaskets: Perimeter type, silicone.
- Adjustable vents.

## PAN SLIDES (removable):

- 18 ga. stainless steel angles, 1 x 1-3/8; riveted on 3" centers.
- Grids: Stainless steel, 18 x 26; supplied with (3) grids.

## CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

## POWER REQUIREMENTS:

- 3000/2650 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14 Amps at 208 Volts, 13 Amps at 240 Volts.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8 Amps at 208 Volts, 7 Amps at 240 Volts.

## ELECTRICAL COMPARTMENT:

- Control panel: Formed stainless steel; black front.
- Thermostats (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switch: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. 12/3 ga. with right angle plug.
- Three (3) heater circuits.
- One hour smoker timer with power light.
- Thermometer: Digital display.
- Voltage selector switch: Change to 208 or 240 Volt; on back of oven.

## INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

## SHORT FORM SPECIFICATIONS

Cres Cor Insulated Smoker Oven Model 1000-CH-SK-\_\_\_\_-D\_; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel; inner body and frame of 18 ga. stainless steel. Fiberglass insulation 1-1/2" in walls; 1" in door. Stainless steel internal frame; coved corners. Anti-microbial chrome plated latch. Three (3) heated inner walls. Smoker box and timer. Removable pan supports for (8) 18" x 26" pans spaced on 3" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: \_\_\_\_\_. CSA Sanitation and safety certified US & CAN.



5925 Heisley Road • Mentor, OH 44060-1833

Phone: 877/CRESCOR • Fax: 440/350-7267

www.crescor.com

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*In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.*

Litho in U.S.A.

CAM #22-0733

Exhibit 7

Page 37 of 40



# Quote


02/22/2022

**To:**  
Kenny Lawrence  
foodfriendcatering@gmail.com


**Project:**  
Pressure Fryers

**From:**  
Restaurant Equipment World  
Daniel McDevitt  
2413 N Forsyth Rd  
Orlando , FL 32807  
407-679-9004 (Contact)

*Job Reference Number: 3675*

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>PRESSURE FRYER, GAS</b>  Henny Penny Model No. PFG600.0 (Built-to-order Configuration) PFG-600 Pressure Fryer, Gas, 43 pound oil capacity, 12.5 pound food capacity, 12 psi o.p., safety valve @ 14.5 psi, stainless steel construction, stainless steel rectangular frypot, aluminum lid, solid state ignition, 80,000 BTU/hr	\$12,192.00	\$12,192.00
	1 ea	COMPUTRON 8000 Control, with 10 programmable cook cycles, melt mode, load compensation, proportional control, idle mode, optional filter prompt & customizable filter tracking, clean-out mode, 16-character LED display	\$1,878.00	\$1,878.00
	1 ea	Standard open basket and basket handle	\$253.00	\$253.00
	1 ea	Filter, SUPERSORB shortening filtration system with (2) filter pads		
	1 ea	Without direct connect shortening disposal system plumbing		
	1 ea	Short frame with (4) casters (2-locking)	\$152.00	\$152.00
	1 ea	Natural gas		
	1 ea	Destination - USA		
	1 ea	Altitude: under 2,500 ft. (762m)		
	1 cs	12088 Prime Filter Powder, 22 lbs. per case	\$75.00	<Optional>
	1 cs	12102 Filter Envelopes, PHT, 100 per carton	\$66.00	\$66.00
	1 kt	14738 Kit-500/561/600: #12160 fry pot scraper, #12147 exhaust dead weight brush, #12126 black L-tipped brush, #12112 white straight brush, #12116 long handle gong brush, #12124 spindle lube, #12133 3/16 inch Allen wrench	\$82.00	<Optional>
			<b>ITEM TOTAL:</b>	<b>\$14,541.00</b>

We need 2 fryers so the total is \$29,082.  
Need to add 7% tax to this price.

2	1 ea	<b>PRESSURE FRYER, GAS</b>  Henny Penny Model No. PFG690.0 (Built-to-order Configuration) PFG-691 Pressure Fryer, Gas, 130 pound oil capacity, 24 pound food capacity, 12 psi o.p., safety valve @ 14.5 psi, stainless steel construction, stainless steel rectangular frypot, patented counter-balanced lid lift and lock system, stainless steel Max oil filter system with 2 PHT envelopes, solid state ignition, 100,000 BTU/hr, loading carrier, basket/rack handle, stirrer, drain clean-out	<del>\$12,730.00</del>	<del>\$12,730.00</del>
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Pressure Fryers

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

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Exhibit 7  
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Item	Qty	Description	Sell	Sell Total
		rod, 4 swivel casters (2 locking), COMPUTRON® 8000 control		
	1 ea	Natural gas		
	1 ea	Altitude: under 4,900 ft. (0 - 1,524m)		
	1 ea	120v/60/1-ph, 1200 watts, 10.0 amps		
	1 ea	Basket, includes (4) wire baskets and (1) additional wire rack to use as a cover		
	1 ea	Without direct connect shortening disposal system plumbing		
	1 cs	12088 Prime Filter Powder, 22 lbs. per case	<del>\$75.00</del>	<del>Optional</del>
	1 cs	12102 Filter Envelopes, PHT, 100 per carton	<del>\$66.00</del>	<del>\$66.00</del>
	1 ea	03003 Filter Rinse Hose ONLY, with female quick disconnect for fryer with male quick disconnect, for models 340 series, OFE-291, OFG-391, PFE-500, PFE-561, PFE-591, PFG-600, or PFG-691 fryers	<del>\$120.00</del>	<del>Optional</del>
ITEM TOTAL:			<del>\$20,706.00</del>	
3	1 ea	<b>PRESSURE FRYER, ELECTRIC</b>	<del>\$20,050.00</del>	<del>\$20,050.00</del>
		Henny Penny Model No. PXE100.0		
		Velocity Series™ Pressure Fryer, electric, 75 lb. oil capacity, computer controls with 3 line display, 160 programmable cooking cycles, load compensation, proportional control, USB interface, Max oil filtration system, includes: (5) 36404 baskets, 36374 basket handle, 03736 brush kit, 12102 filter envelopes, (1) loading carrier, cover rack, crumb catcher, stainless steel construction, (4) casters, rear swivel, (2) locking		
	1 ea	Destination - USA		
	1 ea	208v/60/3-ph, cord, NEMA 15-60P		
	1 ea	Bulk Oil: Without disposal system, standard		
	1 kt	03736 Fryer Brush Kit, includes: (1) 12116 long handle gong brush, (1) 12126 black L tipped brush, (1) 12160 fry pot scraper, (1) 12112 white straight brush	<del>\$70.00</del>	<del>Optional</del>
	1 cs	12088 Prime Filter Powder, 22 lbs. per case	<del>\$75.00</del>	<del>Optional</del>
	1 cs	12102 Filter Envelopes, PHT, 100 per carton	<del>\$66.00</del>	<del>\$66.00</del>
ITEM TOTAL:			<del>\$20,150.00</del>	
Z		<b>SALES TAX AND FREIGHT NOT INCLUDED.</b>		

02/22/2022

Total

~~\$76,188.00~~



**Lease-to-Own**

24-month term: \$3,212.37\*

36-month term: \$2,233.22\*

48-month term: \$1,746.11\*

60-month term: \$1,454.98\*

**For more information:**

Chris Shields

1-281-883-0192

[ChrisShields@](mailto:ChrisShields@AscentiumCapital.com)

[AscentiumCapital.com](http://AscentiumCapital.com)

\*Rates are subject to Credit Approval by Ascentium Capital and floating until Lease/Loan commencement.

A \$195 Processing Fee is due at contract signing.



**Apply Now**

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

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

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