

Mrs. Bergman and Members of the Board

Your approval is requested to purchase a replacement countertop steamer for use in the High School kitchen. Our current steamers were purchased in 2011, and are vacuum units. We have had leakage and poor performance with one of them for about a year now, and this purchase will replace that.

We are well positioned to cover the cost of this purchase. Your approval would be appreciated to order a new Cleveland Steam Cub steamer from Douglas Equipment.

Thank you



Joyce Johansen, Co-Director
Food Services

Equipment Bids for Cleveland Steam Cub Steamer for High School

Douglas Equipment	\$ 6,819.39
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Central Restaurant	\$ 9,845.88
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Restaurant Equipment World	\$ 9,051.90
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Recommended purchase: Douglas Equipment

DOUGLAS EQUIPMENT

Restaurant & Food Store Equipment

Quote


11/01/2021

Project:
39738 - Clarinda Community
Schools

From:
Douglas Equipment
Sarah Bentley
301 North St.
Bluefield , WV 24701-4048
304-327-0149

Job Reference Number: 91013

Quote Includes ground delivery.
Lift gate available upon request. Lift gate fees may apply.
If limited access, or any other specialties are needed,
additional fees will apply at the expense of the customer.
We appreciate the opportunity!

Item	Qty	Description	Sell	Sell Total
1	1 ea	STEAMER, CONVECTION, BOILERLESS, COUNTERTOP Cleveland Range Model No. 1SCE SteamCub Plus™ Steamer & Holding Cabinet, countertop, electric, boilerless, pressureless, one compartment, (5) 12 x 20 x 2-1/2" pan capacity, solid state digital controls, with 3 operating modes, steam & hold, continuous steam & holding only, left-hand hinged door, controls on right, low water indicator & alarm, stainless steel construction, 6" adjustable legs with flanged feet, Enerlogic, cUL, NSF, ENERGY STAR® 	\$6,819.39	\$6,819.39
	1 ea	1-year parts & labor warranty, standard		
	1 ea	Extended warranty, not to exceed 24 months from date of installation (for K-12 schools only)		
	1 ea	Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)		
	1 ea	(VOS1) 208v/60/3-ph, 29.8 amps, 12.0 kW, standard		
ITEM TOTAL:				\$6,819.39
2	1 ea	WATER SOFTENER CONDITIONER Hobart Model No. WS40-NOINSTALL Water Softening System, 2,527 grains/lb capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE OFFICE IS RECOMMENDED (NET)	\$2,051.00	\$2,051.00
ITEM TOTAL:				\$2,051.00
Total				\$8,870.39

Initial: _____

- PRICING VALID FOR 30 DAYS
- PLEASE ADD 3% FOR CREDIT CARD PURCHASES
- DOES NOT INCLUDE STATE SALES TAX WHERE APPLICABLE
- SHIPPING INCLUDED BASED OFF OF THE QUANTITY AND LOCATION REQUESTED.
- IF ORDER REFLECTS A DIFFERENT QUANTITY OR LOCATION,
PRICE IS SUBJECT TO CHANGE AT CUSTOMERS EXPENSE.
- LEAD TIMES ARE PROVIDED BASED ON DATE AND QUANTITY REQUESTED AND ARE
SUBJECT TO CHANGE BASED ON AVAILABILITY OF MATERIALS

Acceptance: _____ Date: _____

Printed Name: _____

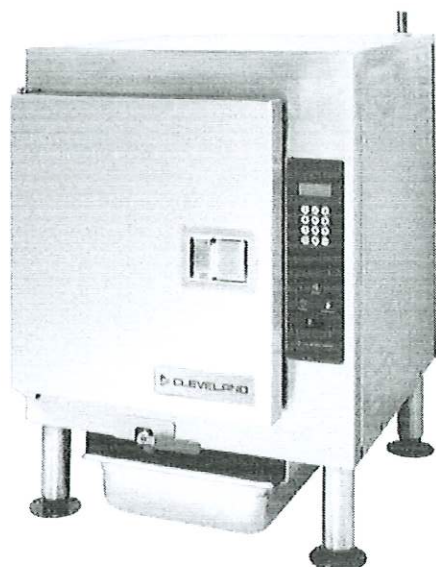
SteamCub™ Plus PRESSURELESS STEAM COOKER, RETHEMALIZER & HOLDING CABINET

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

SteamCub™ Boilerless Connectionless Steamer

Models

- 1SCE



Short Form Specifications

Shall be a Cleveland SteamCub Plus™, Model 1SCE, one compartment counter top steamer, holding cabinet and rethermalizer model number 1SCE. Electronic controls with three operating modes: constants steaming, steam-hold and holding only. 12 kW, 208 volts, 3 phase. Audible low water and high temperature safety indicator. 8 gauge stainless steel inner cooking compartment, 14 gauge stainless steel outer compartment with two piece compartment door.



Standard Features

- Boilerless Pressureless Steam Cooker, Holding Cabinet and Rethermalizer.
- Capacity: Full Size Steam Table Pans:
 - Five: 2 1/2" x 12" x 20" (1/1 GN, 65mm)
 - Ten: 1" x 12" x 20" (1/1GN, 40mm)
- Easy installation, no drain line or water connections are required.
- Programmable Preheat and Holding Cycle Temperature Controls with Compensating Thermostat.
 - Timer settings for 10 minute, 1 minute or 10 second intervals
 - Digital Time-Temperature and Low Water Indicator Display
- Three Versatile Operating Modes.
 - Steam and Hold
 - Holding Only: Preset at 160° F (71° C)
 - Constant Steaming
- 6" (152mm) Skid Resistant Stainless Steel Adjustable Legs with Flanged Feet.
- 8 gauge stainless steel inner cooking compartment, 14 gauge stainless steel outer compartment with two piece compartment door for an airtight, leak-proof seal.
- 12 kW total output, with easy to remove 1 kW heating elements (9ea) cast into aluminum blocks.
- Electronic Low-Water Shut-Off Safety Indicator with audible alarm, High Temperature Safety Shut-Off and LED "Heat On" Indicator Light.
- Separate Power ON/OFF Control includes an Automatic Pre-Heat when power is turned "ON".
- Easy-Access Manual Drain Valve located in front, Pan Slide Guides located under unit to fit 12" x 20" (1/1GN) Pans. Includes one 4" x 12" x 20
- Approvals: cUL, NSF #4.

Options & Accessories

- Equipment Stand Model UniStand34.
- POSK Pull-Out Shelf Kit for UniStands (P/N 111724).
- URK Pan Rack Kit UniStands (P/N 111726).
- Optional Voltages, 480 Volt (VOS2).
- Single Phase Operation.

KE004046-2

WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

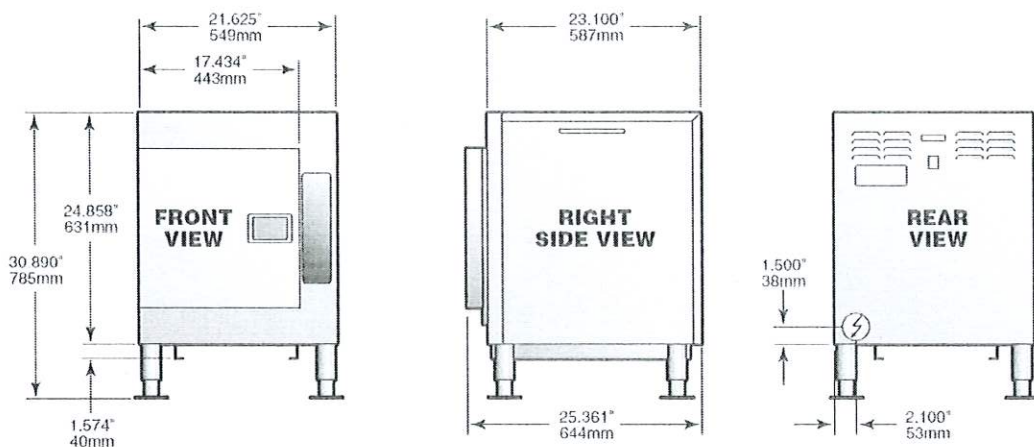
TOTAL DISSOLVED SOLIDS	less than 60 parts per million
TOTAL ALKALINITY	less than 20 parts per million
SILICA	less than 13 parts per million
pH FACTOR	greater than 7.5
CHLORINE	less than 30 parts per million

Consult a local water treatment specialist for an on site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.

- Compartment has capacity for:
Five, 12" x 20" x 2 1/2" deep Cafeteria Pans.

Shipping Weights & Dimensions

Weight	Width	Depth	Height
239 lbs	30"	35"	36"



ELECTRICAL ⚡ (Contact factory if installed above 3,500 feet)

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
Standard Wattage						
Three Phase - 12 kW Standard						
10,725	208	3	3	60	29.8	8
12,000	220	3	3	60	31.5	8
14,280	240	3	3	60	34.4	8
10,085	440	3	3	60	13.2	12
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WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
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10,725	208	1	2	60	51.6	6
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10,085	440	1	2	60	22.9	10
12,000	480	1	2	60	25.0	8

* For supply connection use only copper wire suitable for at least 75°C. (167°F).

Note: Consult local authorities for venting and installation requirements.

* For supply connection use only copper wire suitable for at least 75°C (167°F).

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are UL/ANSI #4 and CSA (AGA, CGA).

(NOT TO SCALE)

Central[®]

RESTAURANT PRODUCTS

7750 Georgetown Rd • Indianapolis, IN 46268
Phone 800-222-5107 • Fax 800-882-0086

Quotation

Quotation# 11951222
Date 10/26/21
Customer# 067256
Page 1 of 1

CLARINDA SCHOOLS
PO BOX 59
ATTN: ACCOUNTS PAYABLE
CLARINDA, IA 51632-0059

Ship To:
CLARINDA COMMUNITY SCHOOL
100 N CARDINAL DRIVE
CLARINDA,IA 51632

Remit Payment To: **PO Box 78070 Indianapolis, IN 46278-0070**

Quote Date	Quote Expires	Payment Terms	Customer PO	Contact	
10/26/21	11/09/21	GOVT Net 15 Days		JOYCE JOHANSEN	
Product Consultant		Ship Via	Freight Terms		
John Cordill ext 8356		FEDEX GRD 3RD PTY #690993511	FOB	ORIGIN/PREPAID AND ADD	
Item	Product/Description	Quantity	Price	U/M	Extension
1	570-015 >< STEAMCUB COUNTERTOP STEAMER 3 COOKING/HOLDING MODES VOLTAGE TBD-TO BE DETERMINED PHASE TBD-TO BE DETERMINED ** Building Relationships...One Order at a Time! **	1	9845.88	EA	9845.88
<div>10% increase by next week per salesmans</div>					
Merchandise	Handling	Misc. Charge	Tax	Freight	Quote Total
9,845.88	0.00	0.00	0.00	0.00	9,845.88

Accepted By (Printed): _____ Signature _____ Date: _____

By signing above you are agreeing all product and totals are accurate. If purchase is to be made via credit card, signature by cardholder is required indicating authorization to charge card and process order. All prices above are in US dollars. All payments to Central are required to be made in US dollars. **** Upon Receipt of your Merchandise **** Please inspect your delivery carefully. In the unfortunate event that something is damaged or has to be returned, please call your product consultant. Please save all shipping cartons and packaging. Claims must be reported within 5 days of receiving your delivery. All returns are subject to inspection before a credit is issued and may be assessed a restocking charge. Please return defective items promptly to avoid being charged for the replacement item. Custom manufactured, special orders and used items are not returnable.

*** Central is OPEN until 8:00 pm (Eastern Time) ***

SteamCub™ Plus

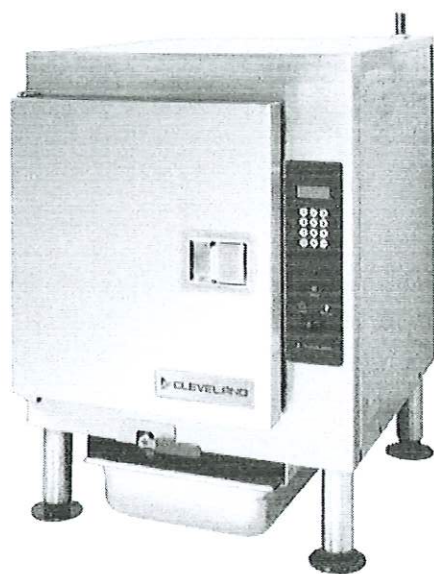
PRESSURELESS STEAM COOKER,
RETHEMALIZER & HOLDING CABINET

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

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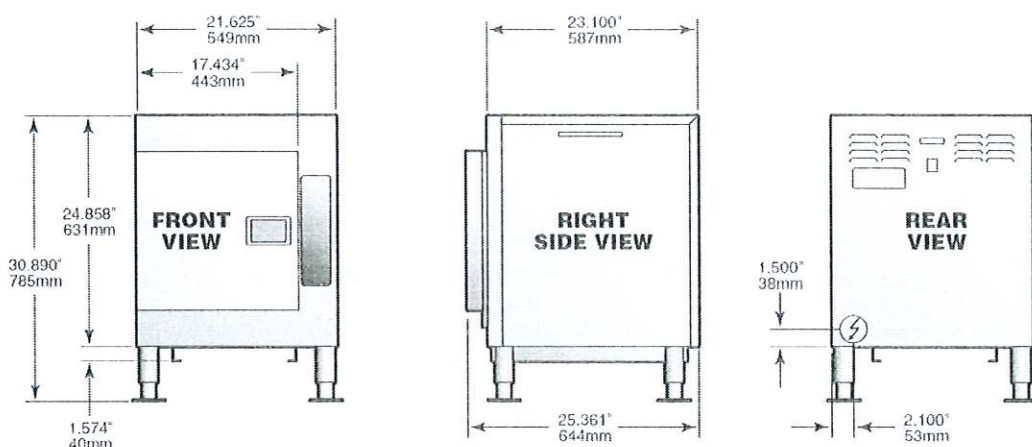
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(NOT TO SCALE)



Call us Toll Free
(800) 821-9153
<https://www.rewonline.com/contact-us.html>
<https://www.rewonline.com>
Restaurant Equipment World

<https://www.rewonline.com>
us.html

RESTAURANT EQUIPMENT	SINKS & PLUMBING	SMALLWARES	TABLETOP	SIGNAGE & FURN
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Cleveland Range 1SCMCS Steamer, Convection, Countertop

RESTAURANT EQUIPMENT ([HTTPS://WWW.REWONLINE.COM/RESTAURANT-EQUIPMENT](https://www.rewonline.com/restaurant-equipment))
/ COOKING EQUIPMENT ([HTTPS://WWW.REWONLINE.COM/CATEGORY/1004/COOKING-EQUIPMENT](https://www.rewonline.com/category/1004/cooking-equipment))
/ KETTLES, STEAMERS, AND TILT SKILLETS ([HTTPS://WWW.REWONLINE.COM/CATEGORY/1041/KETTLES-STEAMERS-AND-TILT-SKILLETS](https://www.rewonline.com/category/1041/kettles-steamers-and-tilt-skillets))
/ STEAMERS AND STEAM GENERATORS ([HTTPS://WWW.REWONLINE.COM/CATEGORY/2314/STEAMERS-AND-STEAM-GENERATORS](https://www.rewonline.com/category/2314/steamers-and-steam-generators))
/ COUNTERTOP STEAMERS ([HTTPS://WWW.REWONLINE.COM/CATEGORY/2645/COUNTERTOP-STEAMERS](https://www.rewonline.com/category/2645/countertop-steamers)) / CLE-1SCMCS

RESTAURANT EQUIPMENT ([HTTPS://WWW.REWONLINE.COM/RESTAURANT-EQUIPMENT](https://www.rewonline.com/restaurant-equipment))
> COOKING EQUIPMENT ([HTTPS://WWW.REWONLINE.COM/CATEGORY/1004/COOKING-EQUIPMENT](https://www.rewonline.com/category/1004/cooking-equipment))
> KETTLES, STEAMERS, AND TILT SKILLETS ([HTTPS://WWW.REWONLINE.COM/CATEGORY/1041/KETTLES-STEAMERS-AND-TILT-SKILLETS](https://www.rewonline.com/category/1041/kettles-steamers-and-tilt-skillets))
> STEAMERS AND STEAM GENERATORS ([HTTPS://WWW.REWONLINE.COM/CATEGORY/2314/STEAMERS-AND-STEAM-GENERATORS](https://www.rewonline.com/category/2314/steamers-and-steam-generators))
> COUNTERTOP STEAMERS ([HTTPS://WWW.REWONLINE.COM/CATEGORY/2645/COUNTERTOP-STEAMERS](https://www.rewonline.com/category/2645/countertop-steamers))> CLE-1SCMCS



Restaurant Equipment World



Restaurant Equipment World

Price:	
List Price: \$16458.00	
	\$9051.90
Shipping:	
	FREE
Total:	
	\$9051.90

Add to Cart

♡ Send to my wish list



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Questions?

Call Us(800) 821-9153 (tel:800-821-9153)

- 💬 Chat with Us
- ✉ E-mail Us (<https://www.rewonline.com/restaurant-equipment-new/askaquestion/CLE-1SCEMCS.html>)

Product Information

SteamCubâ Steamer, countertop, electric, boilerless, pressureless, 1 compartment, (5) 12 x 20 x 2-1/2" pan capacity,

Cleveland Range 1SCEMCS Steamer, Convection, Countertop | Countertop Steamers | <https://www.rewonline.com/restaurant-equipment-new/Cleveland-Ra...>
60-minute mechanical timer & manual (continuous steaming) bypass switch, left-hand hinged door, controls on right, heat-on light & low water indicator light, stainless steel construction, 6" adjustable legs with flanged feet, Enerlogic, cUL, NSF, ENERGY STAR®

Specifications

Manufacturer	Cleveland Range
Model Number	CLE-1SCEMCS
Packed By	Each
INTERIOR FINISH	Stainless Steel
PAN CAPACITY	(5) 12"x20"x2-1/2" Deep Pans
EXTERIOR FINISH	Stainless Steel
COMPARTMENTS	1
CONTROLS	Manual
ENERGY EFFICIENCY	Energy Star®
ELECTRIC OR GAS	Electric Operation

Product Dimensions

- Height: 30.89"
- Width: 21.63"
- Depth: 23.10"
- Weight: 260.00 lbs

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[_ \(https://www.addtoany.com/add_to/twitter?linkurl=https://www.rewonline.com/restaurant-equipment-new/Cleveland-Range-1SCEMCS-Steamer-Convection-Countertop/CLE-1SCEMCS.html&linkname=CLE-1SCEMCS - Cleveland Range 1SCEMCS Steamer, Convection, Countertop | Countertop Steamers\)](https://www.addtoany.com/add_to/twitter?linkurl=https://www.rewonline.com/restaurant-equipment-new/Cleveland-Range-1SCEMCS-Steamer-Convection-Countertop/CLE-1SCEMCS.html&linkname=CLE-1SCEMCS - Cleveland Range 1SCEMCS Steamer, Convection, Countertop | Countertop Steamers) [_ \(https://www.addtoany.com/add_to/email?linkurl=https://www.rewonline.com/restaurant-equipment-new/Cleveland-Range-1SCEMCS-Steamer-Convection-Countertop/CLE-1SCEMCS.html&linkname=CLE-1SCEMCS - Cleveland Range 1SCEMCS Steamer, Convection, Countertop | Countertop Steamers\)](https://www.addtoany.com/add_to/email?linkurl=https://www.rewonline.com/restaurant-equipment-new/Cleveland-Range-1SCEMCS-Steamer-Convection-Countertop/CLE-1SCEMCS.html&linkname=CLE-1SCEMCS - Cleveland Range 1SCEMCS Steamer, Convection, Countertop | Countertop Steamers) [_ \(https://www.addtoany.com/add_to/whatsapp?linkurl=https://www.rewonline.com/restaurant-equipment-new/Cleveland-Range-1SCEMCS-Steamer-Convection-Countertop/CLE-1SCEMCS.html&linkname=CLE-1SCEMCS - Cleveland Range 1SCEMCS Steamer, Convection, Countertop | Countertop Steamers\)](https://www.addtoany.com/add_to/whatsapp?linkurl=https://www.rewonline.com/restaurant-equipment-new/Cleveland-Range-1SCEMCS-Steamer-Convection-Countertop/CLE-1SCEMCS.html&linkname=CLE-1SCEMCS - Cleveland Range 1SCEMCS Steamer, Convection, Countertop | Countertop Steamers)

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