

08/23/2022

Project: Clarinda K-6 School Clarinda, IA

From: Hubert Co. Karen Waldron 9555 Dry Fork Road Harrison, OH 45030-1994 513.367.8600

Job Reference Number: 42678

Quote valid for 2 Weeks! Does Not include Sales Tax. If a Lift Gate is required, please add \$99.

Thanks so much for the opportunity!

Item Qty

Description

Sell

Sell_Total

\$9,994.16

\$9,994.15

1 ea HOT FOOD SERVING COUNTER / TABLE

Vollrath Model No. M37040

4-Series Signature Server® Hot Food Serving Counter, 60"W x 28"D x 32"H, 18/300 stainless steel top with 1" turndown on all sides, (4) 12" x 20" x 6-3/8" deep wells with 625 watt elements, individual Touch-Temp® programmable controls, 18/400 series stainless steel unibody construction, manifold drains, pullout ball valve drain, 2500 watts, cord, plug, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)

MODIFIED 32" high unit

- * 1 year warranty against defects in materials & workmanship
- * 120v/60/1-ph
- * All Stainless finish for 4-Series Signature Server® with stainless steel countertops, 60"W models (Refer to vollrathfoodservice.com for full warranty policy)
- * NSF2 (2011) Single Deck Classic Cafeteria Breath Guard for 60" ADA Signature units (when ordered as replacement breath guard crating charges are applied) (Refer to vollrathfoodservice.com for full warranty policy)
- * No lights or heating, standard, no charge in breath guard
- * Upgrade to 14 gauge stainless steel work surface for, (4) well 60"W 4-Series Signature Server® Hot Food Base (Refer to vollrathfoodservice.com for full warranty policy)
- * 4-Series Signature Server® V-rib Tray Slide, for customer side, 60"W x 12"D, fold-down/lift-off brackets, 14/300 series stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
- * Install plate rest or tray slide at height other than standard mounting height, Height above finished floor must be specified, Customer Side (Refer to vollrathfoodservice.com for full warranty policy)
- **Mount Tray Slide at 28" high
- * Open Storage, for 60"W 4-Series Signature Server®, with reinforced bottom shelf (Bag-In-A-Box), 16-1/2"H opening (opening width depends on unit type), stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
- * 4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard

ITEM TOTAL:

\$9,994.15

2

1 ea SERVING COUNTER, UTILITY Vollrath Model No. M37022

\$10,797.46 <Alternate>



4-Series Signature Server® Utility Serving Counter, 60"W x 28"D x 32"H, 16/300 series stainless steel top with 1" turndown on all sides, enclosed base, 18/400 series stainless steel unibody construction, cULus, NSF, Made in USA (Refer to vollrathfoodservice.com for full warranty policy)

MODIFIED -

- * Includes a 4-well drop in hot food dry well
- * 32" high
- * 1 year warranty against defects in materials & workmanship

- * 4-Series Signature Server® Swivel Casters, 4"H, (2) braked, standard
- * All Stainless finish for 4-Series Signature Server® with stainless steel countertops, 60"W models (Refer to vollrathfoodservice.com for full warranty policy)
- * NSF2 (2011) Single Deck Classic Cafeteria Breath Guard for 60" ADA Signature units (when ordered as replacement breath guard crating charges are applied) (Refer to vollrathfoodservice.com for full warranty policy)
- ** No lights or heating, standard, no charge in breath guard
- * Upgrade to 14 gauge stainless steel work surface for, 60"W 4-Series Signature Server® Utility Station (Refer to vollrathfoodservice.com for full warranty policy), smooth stainless counter, standard
- * 4-Series Signature Server® V-rib Tray Slide, for customer side, 60"W x 12"D, fold-down/lift-off brackets, 14/300 series stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
- * Install plate rest or tray slide at height other than standard mounting height, Height above finished floor must be specified, Customer Side (Refer to vollrathfoodservice.com for full warranty policy)
- ** Install tray slide at 28" high
- * Open Storage, for 60"W 4-Series Signature Server®, with reinforced bottom shelf (Bag-In-A-Box), 16-1/2"H opening (opening width depends on unit type), stainless steel (Refer to vollrathfoodservice.com for full warranty policy)
- * Hot Food Well Drop-In Unit, electric, dry operation only, (4) well, thermostatic control, 54-3/4"W x 26"D x 15"H, stainless steel remote control panel, includes mounting clips, 208-240/60/1-ph, 750-1000 watts per well, 14.4-16.7 amps, cord with NEMA 6-30 plug, NSF, cULus, Made in USA, (made to order) (Refer to vollrathfoodservice.com for full warranty policy)
- ** Drip Free Flange, std

ITEM TOTAL: <Alternate>

\$10,797.46

Total

\$9,994.15

- 1. Hubert reserves the right to correct obvious errors.
- Freight charges are included. If a freight estimate is provided it is just an estimate and actual shipping charges may vary. Lift Gate delivery is available for an additional charge.
- Hubert will bill tax for all taxable items. If you are tax exempt, Hubert will require a Tax Exemption Certificate before the order is placed, if one is not currently on file.
- Installation is not included unless otherwise noted. Delivery and installation costs can be provided upon request.
- 5. Any returns will be subject to restocking fees and return freight costs. In certain cases some items may not be eligible for return. Returns must be sent back in original packaging.

 6. It is the responsibility of the customer to verify all utility requirements and to appear a conjugate to the control of the customer to verify all utility requirements and to appear a conjugate to the control of the customer to verify all utility requirements and to appear a conjugate to the control of the customer to verify all utility requirements and to appear a conjugate to the customer to verify all utility requirements and to appear a conjugate to the control of the customer to verify all utility requirements and the control of the customer to verify all utility requirements and the control of the customer to th
- 6. It is the responsibility of the customer to <u>verify all utility requirements</u> and to ensure equipment specifications match utility connections.
- 7. The customer must verify the dimensions of equipment to ensure it will fit into it's allocated space and that it will fit through all doorways and hallways.
- 8. The consignee will need to inspect all shipments and packaging for freight damage before receiving and accepting the shipment. If freight damage is noticed, it is the responsibility of the consignee to report the damage on the BOL before signing or refuse the shipment altogether. The best practice is to refuse shipments with visible freight damage. Concealed freight damage will need to be reported within 5 days of receiving and accepting the shipment.
- 9. A 50% deposit may be required at time of ordering.
- 10. By accepting this quote, you agree to Hubert's terms and conditions listed above.

Acceptance:	Date:	
Printed Name:		
Project Grand Total: \$9.994.15		