



Quote

02/09/2024

To:
 Clarinda CSD
 Julia Harris
 423 East Nodaway
 Clarinda , CA 51632

Project:
 Clarinda CSD
 423 East Nodaway
 Clarinda , IA 51632

From:
 Star Food Service Equipment
 Eric Colby
 6201 South Gateway Drive
 Marion, IA 52302
 (319) 364-3423
 (319) 364-3423 (Contact)

*****Supply Chain Pricing Alert*****

Please note that as a result of current supply chain issues the pricing reflected on this quote is valid for ONLY 15 DAYS from Date on the quote
 Please Discuss any concerns with your Sales Representative

*****Supply Chain Pricing Alert*****

Item	Qty	Description	Sell	Sell Total
1	1 ea	CONVECTION STEAMER, COUNTERTOP Model No. 21CET16 Steamcraft® Ultra 5 Convection Steamer, electric, countertop, 1 compartment, (5) 12 x 20 x 2-1/2" pans/compartment capacity, easyTimer 90-minute timer with dial and LED digital readout in minutes and seconds, includes SureCook load compensating thermostat, manual cooking mode and descale indicator, left-hand hinged door, controls on right, automatic water level and generator drain, steam shut-off switch, stainless steel construction, 16 kW	\$12,462.91	\$12,462.91
	1 ea	1-year parts & labor warranty, standard		
	1 ea	5 year pro-rated parts warranty on boilers & steam generators		
	1 ea	3 year Convection Steamer Door Warranty, standard		
	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, 45.9 amps, 3-wire, standard		
			ITEM TOTAL:	\$12,462.91

Star Food Service Equipment

02/09/2024

Total

\$12,462.91



Lease-to-Own

24-month term: \$585.76*

36-month term: \$396.32*

48-month term: \$307.83*

For more information:
QuickSpark Financial
800-770-8107
quicksark.com

*Lease rates are subject to
change and credit approval.
Lease option applies to qualifying
equipment only.

Star Food Service Equipment

02/09/2024

Tax: Unless otherwise indicated, sales prices do not include, and Purchaser is responsible for and agrees to pay (unless Purchaser shall provide Seller at the time an order is submitted with exemption certificate or other documents acceptable to taxing or custom authorities), all sales, use, value added, excise and all other federal, state or local or foreign taxes, import or customs fees and duties associated with an order, however designated, except for Seller's franchise taxes and taxes on Seller's net income. If applicable, a separate charge for taxes will be shown on Seller's invoice. Some taxes may not be known at the time of quotation. These taxes will be added to the final contract amount and Purchaser agrees to pay all such taxes.

Freight: Freight charges unless otherwise noted includes only delivery to dock or curbside, all unloading, set in place and leveling by customer. Lift gate delivery is available at an additional charge.

Inspection of Freight: To protect your investment, the bill of lading must only be signed after the merchandise is inspected. If this step is not taken and damage has occurred, there is no recourse with the freight company for resolution or reimbursement.

Prices: Prices are good for 30 days unless otherwise stated

Returns: No returns will be accepted without prior written authorization of the Seller. Returns are subject to a minimum 30% restocking charge. Purchaser shall be responsible for the cost of freight to return products. Notwithstanding the foregoing, no returns are permitted with respect to custom design and fabricated equipment and furniture.

Specific Exclusions: Unless otherwise stated the pricing on this contract is for equipment only and does not include freight, tax, delivery or set in place. In addition all electrical, mechanical, HVAC, plumbing materials and labor, and the fees permits and licenses associated with such work are excluded unless otherwise indicated. This exclusion includes but is not limited to the following: 1. Plumbing, gas piping, refrigeration drainline installation, hanging of hand sinks, all faucet and garbage disposal installation and setup, 2. Caulking of sinks, tables and other items, 3. Plumbing, electrical and other final connections, 4. Ductwork and all penetrations within building, and all balancing of exhaust hoods and makeup air, 5. Walkin cooler/freezer piping and penetrations, hanging of evaporator coils, condenser and compressor placement, defrost timer connection and all necessary heat tape, 6. Floor tile, grout, concrete, grout leveling, and concrete leveling. 7. Concrete curbs, concrete filler, and/or sand filler. 8. Supports/blocking for FS equipment. 9. Insulation, vapor barrier, and wear slabs at the freezers and coolers.

Terms & Conditions: Our standard terms require 100% payment in advance of merchandise shipping. If buyer chooses to use a credit card for payment 4% will be added to the sell price of the contract. Terms other than this will require credit applications and trade references, which may take up to 3 weeks to complete. Final contract will require signature and completion of our standard contract form which includes all terms and conditions as stated on the face page of the Seller's Conditional Sales Contract or AIA Contract documentation as appropriate.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$12,462.91



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Printed Name: _____

Project Grand Total: \$12,462.91

SteamCraft® Ultra 5

COUNTER TYPE DESIGN, PRESSURELESS CONVECTION STEAMER, ELECTRIC STEAM GENERATOR, 16 KW

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

Steamcraft® Generator Style High Speed Convection Steamers

Models

- 21-CET-16



Shown with optional Electronic Timer

Standard Features

- Cooking Capacity for up to five 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Innovative PowerPak Electric Steam Generator: Two Special Stainless Steel Fire Bar Heating Element. Strong 14 Gauge Stainless Steel Construction. Large 5 gallon generator reservoir for faster steam cooking production. Fully insulated rear mounted steam generator.
- Easy Access Cleaning Port: Generator Cleaning Port located on the outside, top of the unit. Not necessary to remove hot panels or pan rack guides.
- Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- Durable 14 Gauge, Stainless Steel Construction: For cavity and steam generator.
- One 60 Minute Electro-Mechanical Timer and Switch for manual operation: Audible signal for cooking time completion.
- Main Power On/Off Switch: With Automatic Water Fill.
- Exclusive Steam Cooking Distribution System: Maintenance Free Exclusive Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, and is easy to keep clean. Creased top & bottom enhance drainage. Cold water condenser behind drain maintains a dry steam. Fully Insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks for easy cleaning.
- Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Remote Probe Type Water Level Control: Separate from the generator for easy access.
- Exclusive "Cool to the Touch" Two-Piece Compartment Door Design: Free floating inner door with reversible gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Available in most voltages, three phase only.
- 4" Adjustable Legs

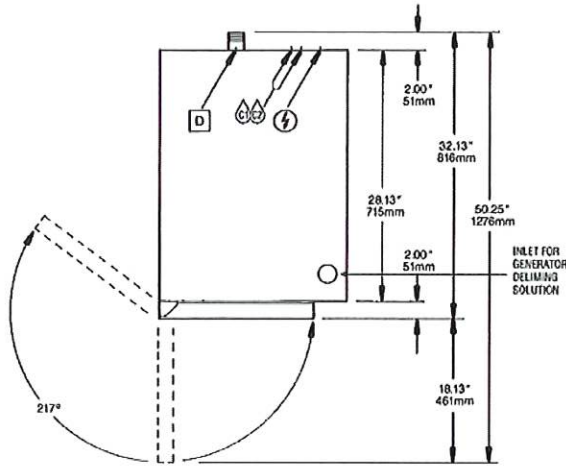
Short Form Specifications

Shall be CLEVELAND, SteamCraft® Ultra 5, one compartment, Counter-Type Steamer, Model 21-CET-16, ___volts, 16.5 KW, ___Hz, 3 phase, heavy duty all Stainless Steel construction; rear mounted, insulated Steam Generator with Remote Probe Type Water Level Controls and Automatic Steam Generator Blowdown with "Water Jet" Drain Cleaning feature.

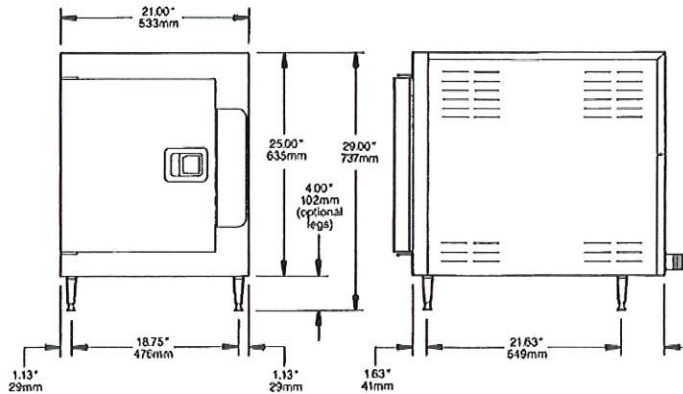
Options & Accessories

- Right hand Door Hinging, Controls on the Left (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- 34" (864mm) High Stainless Steel Economy Stand, for one 21-CET-16 (UniStand34)
- POSK Pull-Out Shelf Kit for UniStand (P/N 111724)
- URK Pan Rack Kit UniStand (P/N 111726)
- Equipment Stacking Stand Shelf Type (ES2446)
- Dissolve® Descale Solution, 6 one gallon container w/ quart markings (106174)
- Cafeteria Pans in depths of 1", 2 1/2" and 4"
- Water Filters

KE004046-10

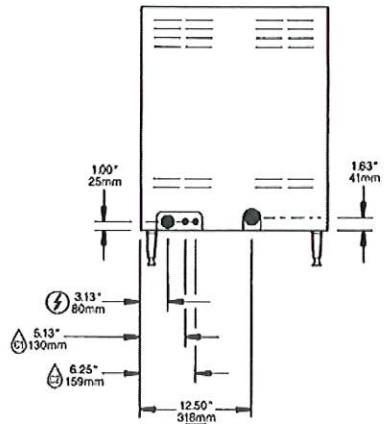


TOP VIEW



FRONT VIEW

RIGHT SIDE VIEW



REAR VIEW

COMPARTMENT HAS CAPACITY FOR:

- Five, 12" x 20" x 2 1/2" deep Cafeteria Pans

WATER QUALITY REQUIREMENTS (Boilers, Generators)	
TDS:	50-250 ppm
Hardness:	50 - 200 mg (3 - 12 gpg)
pH value:	7.0 - 8.5
CL (Chloride):	max 50 ppm
Cl2 (free chlorine):	max 0.1 ppm
SiO2 (silica):	max 13 ppm
NH2Cl: (mono-chloramine)	max 0.1 ppm
Total Alkalinity:	50 - 100 ppm

SHIPPING WEIGHTS & DIMENSIONS			
Weight	Width	Depth	Height
248 lbs	30"	35"	36"

ELECTRIC ⚡					WATER 💧		DRAINAGE 🚰		CLEARANCE	
Volts	Watts	Ph	Amps	Wire	Cold water: 35 psi min., 60 psi max.		1 1/4" N.P.T. IPS-M		Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access)	
208	16,300	3	45.9	3	Two 3/4" NH-F (Garden Thread) Connections.		Do not connect other units to this drain.		Contact factory for variances to clearances.	
240	16,300	3	39.8	3	Use NSF approved hose.		Drain line must be vented.			
440	13,694	3	18.2	3	C1 one for Condenser		No PVC pipe for drain.			
480	16,300	3	19.9	3	C2 one for Steam Generator					
360	14,621	3	23.8	4						
380	16,300	3	25.1	4						
415	16,300	3	23.0	4						

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/NSF#4.

(NOT TO SCALE)

SteamCraft® Ultra 5

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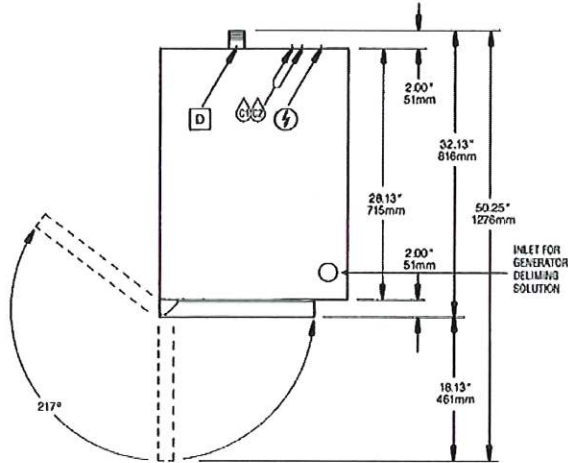
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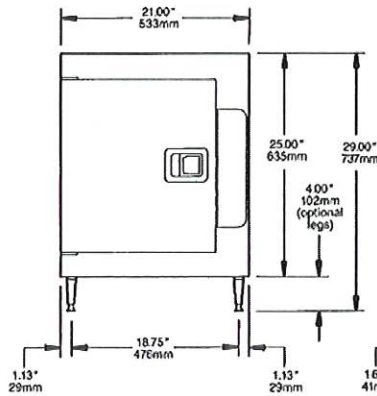
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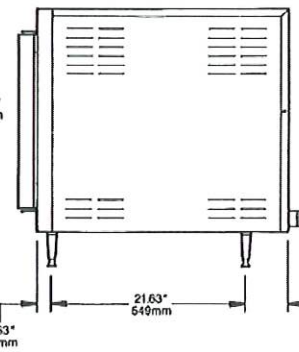
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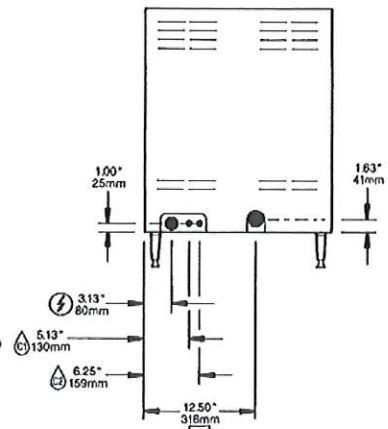
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FRONT VIEW



RIGHT SIDE VIEW



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