



**Use of Funds & Reporting Requirements**

- Any changes to the originally proposed budget must be approved by MDEF in advance.
- Unused funds must be returned to MDEF by **June 30, 2026**.
- **Acknowledgment:** Grantees are required to credit MDEF in all external communications related to the funded project.
- **Reports:** An interim report is due by **January 31, 2026**, and a final report by **June 30, 2026**, detailing expenditures and outcomes. Reports are to include photos of the projects that are approved to be used for social media and fundraising collateral.

Score \_\_\_\_\_

**Questions?**

For any inquiries regarding the grant program or the application process, please reach out to Erin Roper at grants@mdef.org or 208-315-3595.

Applicant name:

Melissa Coriell on behalf of the District Green Team

Mailing address:

401 N. Mission St. McCall, Id 83638

Contact:

Melissa Coriell

Phone: 208-315-3885

Email: mcoriell@mdsd.org

NOTE: If you are applying from an organization other than McCall-Donnelly School District, please attach proof of your organization's tax-exempt status.

Check the grant category this application represents:

Academic Innovation

Health and Nutrition

Student Engagement and Well-being

Arts & Creativity

## **Project Title: Kitchen Upgrade**

### **1. Brief narrative or summary of the proposed project:**

The project is to upgrade the equipment in the MDHS kitchen by purchasing a tilt skillet – allowing staff to work more efficiently and safely preparing food and enabling more possibilities for making meals from “scratch”. This would continue the goal of phasing out processed food to provide more nutritious and delicious meals for kids.

### **2. How is the applicant affiliated with the McCall-Donnelly School District? If not directly affiliated, what grades/age children does your project benefit and in what communities?**

The District Green Team was established in 2011 through the adoption of the District Green Committee Policy in 2011. The mission, as laid out in the policy, is to improve school nutrition under the Healthy School Grounds, Healthy Food initiative. The committee is made up of MDSD teachers, ground maintenance, administration, and community members.

Students at the high school and those who will eventually go to the high school and eat school breakfast and lunch will benefit and the kitchen staff will know how much we value them by listening and acting on their concerns.

### **3. Why is this project needed? Please share how you anticipate the project will impact students.**

The trend in designing institutional kitchens has concentrated on food that was easy to get and prepare for a commercial kitchen. The joke used to be that the main utensil in an institutional kitchen was a box cutter to open up food boxes of premade, prepackaged food. Though McCall-Donnelly food services has been working for years to improve their menus – for example, the addition of popular salad bars with fresh ingredients – there have been built in stumbling blocks in the design of the kitchens. Those blocks have centered around a lack of equipment and appliances to efficiently make more food from scratch with less processed ingredients. This project hopes to begin to rectify the lack.

The tilt skillet is a versatile piece of equipment and very advantageous for any commercial kitchen due to the multiple uses it provides. These include the ability to fry, braise, simmer and boil, steam, flat top grill, proofing as well as keep food safely warm until serving.

The MDHS kitchen cook top only has two burners, which aren't spaced to accommodate the large pots used for cooking pasta; a griddle that is too small for the numbers served and an oven that is too small for commercial baking sheets and cake pans.

According to Cristie Grob, child nutrition & food services director, “A tilt skillet would help us to provide more steamed vegetables, poached fruit and scratch prepared meals that would take the place of some of our “heat and serve” options that we currently provide. Steamed food retains more of the nutrients especially with vegetables and fruits. The skillet also cuts the cooking time. Long cooking times inhibit our ability to prepare and serve many recipes. In a time when we must serve more students with fewer hands in the kitchen, time is often what determines the menu

options we can provide. The versatility and production size of the tilt skillet would be of great value and benefit to our kitchens and, ultimately, our students.”

**4. What are the proposed outcomes of the project and how will they be measured?**

A tilt skillet will be bought and more nutritious food and more variety of foods will be prepared for our students.

**5. How is the project innovative and new in its approach to achieving its proposed outcomes?**

Sometimes when there is a need for change, we do not look deep enough at what the obstacles to change are. In this case the obstacles were built in with the design of the kitchens and lack of equipment. It was crucial to involve the kitchen staff and listen to their needs and ideas about how food preparation can be improved for both staff and students.

**6. What is the timeline for the project? When would the fund be needed?**

The funds will be used as soon as they are allocated to purchase the new equipment and get it installed before the 2025-26 school year.

**7. If only partial funding for the project is awarded, how will this affect the project?**

We will not be able to purchase the tilt skillet; however, the kitchen staff has other kitchen equipment needs including a dishwasher so that dishes can be washed and disinfected in a more efficient and faster manner. Currently the dishwasher is too small and inefficient, requiring more cycles to wash most of the used items. PLMS also needs hot food tables, heat lamps and a milk cooler. But the tilt skillet is identified by staff as the greatest need.

- Dishwasher: \$9, 100- \$9,474.00
- Hot Food Table: \$2,993.93
- Heat Lamps: \$499.99 to \$1,063.73
- Milk Cooler: \$1,249.00

**8. Explain how the project will continue after the end of this year’s grant funding?**

The improvement in the kitchen’s conditions for staff and the introduction of more possibilities for “scratch” cooking will lead to higher satisfaction not only for staff but for the kids.

**9. Tell us why this project is exciting to you – include any additional information you would like us to know about the project.**

It was exciting to talk to the kitchen staff and hear their devotion to their work of providing quality food. They, like all of us, just need to be listened to and provided with resources so they can improve their ability to provide our children with nutritious, wholesome and tasty food.



Melissa Crill  
Applicant's signature

March 3, 2025  
Date

\_\_\_\_\_  
Principal's signature\*

\_\_\_\_\_  
Date

\*If the applicant is affiliated with the McCall-Donnelly School District, then their principal or superintendent must sign the grant application.

**Proposed Project Budget**

Budget item descriptions (Itemize)	Funds requested from MDEF	Matching funds provided by other sources (if any)	Total item cost (from all sources)
Vulcan VPP28E-240 28 gal. Tilt skillet - open Base, Strainer, 240 v / 3 ph (free shipping)	\$22,143.00		
<b>Totals:</b>	MDEF Funds	Matching Funds	Total Cost \$22,143.00

Total grant funds requested from MDEF: \$ 22,143.00

Enjoy free shipping on orders over \$500. No promo code necessary, just sign in!

### Vulcan VPP28E-480 28 gal. Tilt Skillet - Open Base, Strainer, 480v/3 ph

Write a Review! KaTom #: 207-VPP28E480 • MPN: VPP28E-480



Typically ships in **4 - 8 Business Days**



**New!** Earn up to **\$664.29** back with a KaTom MasterCard® Rewards Credit Card

Selected Voltage: **480V, 3 Phase**

208V, 3 Phase

240V, 3 Phase

480V, 3 Phase



### White Glove Delivery

Contact your sales rep for availability

## Vulcan VPP28E-480 Description

The Vulcan PRECIPAN™ VPP28E-480 tilting braising pan simplifies kitchen operations with its electronically controlled powered drain, enabling liquid removal without the need to tilt the pan. This electric multifunction cooking unit accommodates up to 28 gallons, making it suitable for high-volume food preparation. Its temperature range of 80 to 482 degrees Fahrenheit allows for a variety of cooking applications, while the motor-driven tilt and lift system provides precise pouring when needed. The unit includes an auto-lift arm for use with baskets, enhancing efficiency in large-scale cooking operations.

Designed for versatility, the Vulcan PRECIPAN VPP28E-480 tilt skillet features auto and manual modes for customized cooking. The auto mode enables preprogrammed recipes to be selected with ease, while the manual mode provides multi-zone temperature control for precise heat management. A twin control system with an LCD touchscreen and turn/push knob simplifies operation. Additional features include automatic and manual water filling options, a retractable spray hose for easy cleaning, and embossed gallon and liter markings for accurate measurements.

## Product Details

- PRECIPAN series
- 28-gal. usable capacity
- Electric operation
- 80-482 degrees F temperature range
- Twin control system with LCD touchscreen and turn/push knob
- Auto mode with programmable recipes
- Manual mode with multi-zone temperature control
- Pan and kettle modes with multiple timers
- Electronically controlled powered drain
- Motor-driven pan tilt/lift system
- Auto-lift arm for basket use
- Automatic and manual water filling options
- Embossed gal. and L markings
- Retractable spray hose for cleaning
- USB port and multi-point food probe socket
- Automatic preheat function

## Dimensions & Utilities

- Tank: 27 <sup>3</sup>/<sub>10</sub> in. W x 24 <sup>7</sup>/<sub>10</sub> in. D x 10 <sup>3</sup>/<sub>5</sub> in. H
- Overall: 43 <sup>3</sup>/<sub>10</sub> in. W x 38 <sup>3</sup>/<sub>10</sub> in. D x 39 <sup>2</sup>/<sub>5</sub> in. H
- 33.6 A, 27.9 kW
- 480 V/60 Hz/3 ph

*\*Free shipping on Vulcan VPP28E-480 within the 48 contiguous states.*

### From The Manufacturer

PRECIPAN™ Tilting Braising Pan, electric, 28 gallon usable capacity, multifunction cooking unit, 80° - 482°F temperature range, multi-zone temperature controlled cooking & multiple timers, auto mode for programed recipes, manual pan or kettle mode, USB port, food probe ready, strainer, motor driven pan tilt/lift, Auto-lift arm (for use with baskets), auto & precise water fill, powered drain without tilting, retractable spray hose, 480v/60/3-ph, 33.6 amps, 27.9 kW, cULus, NSF (V1BPT10E-36)

*\*Image may not depict product color, inclusions or accessories.*



1-year Limited Parts & Labor

Watch a video about this product

### Vulcan VPP28E-480 Specifications

Manufacturer	Vulcan
Base	Open
Capacity (gallons)	28
Heat	Electric
Hertz	60
Type	Floor Model
Voltage	480
Warranty	1-year Limited Parts & Labor
Series	PRECIPAN™

Phase 3  
 Product Tilting Skillets  
 Product Type Cooking Equipment  
 Weight 629.00



Spec Sheet



Warranty



Use & Care Guide



Service Manual



Manual



Installation Guide



Brochure



Catalog

**Residential Users:** The warranty will not be honored for residential or non-commercial use of any Commercial Equipment.

**⚠ Important Prop 65 information for California residents.**

**Other Products From This Line**



**Vulcan VPP28E-208**  
 28 gal. Tilt Skillet - Open Base,  
 Strainer, 208v/3 ph  
 \$22,143.00



**Vulcan VPP28E-240**  
 28 gal. Tilt Skillet - Open Base,  
 Strainer, 240v/3 ph  
 \$22,143.00



**Vulcan VPP40E-208**  
 40 gal. Tilt Skillet - Open Base,  
 Strainer, 208v/3 ph  
 \$27,519.00



**Vulcan VPP40E-240**  
 40 gal. Tilt Skillet - Open Base,  
 Strainer, 240v/3 ph  
 \$27,519.00

**Vulcan VPP28E-480 Comparable Products**



**Cleveland SGL40T1**



**Cleveland SGL30TR**



**Vulcan VG40**



**Crown Steam GTS-40**



**Crown Steam GTS-40**