



# Quote

11/10/2025

To:  
Galveston ISD  
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Project Code: GISDBHS1

Project:  
Galveston ISD / Ball High School / Fryers  
\*Revised 11/6/25\*



From:  
Strategic Equipment, LLC  
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Job Reference Number: 00457294

Prices may not reflect applicable tariffs, duties, import fees, taxes, or other governmental charges. TriMark reserves the right to correct or adjust quoted prices at any time due to tariffs, market fluctuations, supply chain disruptions, third-party supplier cost changes, general contractor delays, or any other factors outside of TriMark's control. TriMark will use commercially reasonable efforts to hold pricing for seven calendar days from the date of the quote; however, all pricing remains subject to correction or adjustment as set forth above, including during the seven-day hold period.

For all custom fabricated equipment, exhaust hoods, walk-in coolers/freezers, and all items requiring owner selections of colors or laminate finishes, these prices are current estimates. We will re-quote those items based on the manufacturers' prices in effect at the time when field measurements can be taken and/or color/laminate selections are made by the owner. This policy also applies to all items of standard manufacture that cannot be shipped immediately upon fabrication to an owner's or general contractor's facility.

Choice Partners Contract No. 23/038TP-07 Food Equipment, Parts, Installation, Maintenance, Small Wares and Related Items and Services

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>GAS FRYER</b>  <u>Frymaster/Dean Model No. FPPH355 (10008209)</u> Frymaster® Fryer Battery, gas, hi-efficiency, (3) 50 lb. capacity each, built-in filtration, open pot design, automatic melt cycle, boil-out temp control, electronic ignition, center mounted RTD, 1" compensating temperature probe, includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypots, doors & cabinet, casters, 240,000 BTU, CSA Star, CSA Flame, cCSAus, CE, NSF, ENERGY STAR® 1 ea Note: Prices listed are for within the USA only. Please contact the factory for pricing if quoting outside of the USA 1 ea NOTE: Gas fryers CANNOT be curb mounted 1 ea FRYPOT & ASSEMBLY warranty - 7 year parts and labor, standard 1 ea CONTROLLER warranty - 1 year parts and labor, standard 1 ea ALL OTHER PARTS warranty - 1 year parts and labor, standard 1 ea Natural gas (If elevation is between 5,000-10,000 ft, specify the elevation level. Fryer may not perform at optimum levels above this elevation. ) 1 ea Full frypot, standard 1 ea CM3.5 Controller, standard 1 ea 120v/60/1-ph, 9 amps, standard (controller/filter) 1 ea 6" casters (set of 4), standard 1 ea FILTER ACC Standard supplies: All filter systems include (25) sheets of filter paper, (25) filter powder packets, (1) filter brush, (1) fryer's friend clean out rod and factory authorized start-up program. <b>LEAD TIME - 6 WEEKS</b>	\$26,851.99	\$26,851.99
1.1	1 ea	<b>GAS CONNECTOR HOSE KIT / ASSEMBLY</b>  <u>T&amp;S Brass Model No. HG-4E-48SEL (10068354)</u> Safe-T-Link Gas Connector Hose, 1" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, Swivelink fitting, (2) elbows, cable kit, 335,000 BTU / hr minium flow capacity	\$172.50	\$172.50
Total			\$27,024.49	✓