



MEMORANDUM

TO: ISD 110 School Board

FROM: Barb Schank, Director of Nutrition Services
Pam Carman, Director of Finance & Operations

DATE: June 22, 2026

SUBJECT: Purchase of Second Pasta Machine

Purpose

The purpose of this memorandum is to request School Board approval for the purchase of a second pasta machine to support the continued expansion of the district's scratch cooking program and Farm to School initiatives.

Background

In 2016, the district purchased its original pasta machine through a Farm to School grant. Since that time, the program has evolved into a successful component of the district's Nutrition Services program, producing fresh pasta centrally for distribution to all schools.

Nutrition Services is proposing the purchase of an extrusion pasta machine, which would expand scratch cooking capacity and allow for additional menu offerings such as macaroni, penne, rotini, spaghetti, pasta salads, and other scratch-made pasta products not currently produced with the district's existing equipment.

This investment supports the district's commitment to enhancing student meal quality, expanding scratch cooking opportunities, improving operational efficiency, and strategically reinvesting Nutrition Services Fund (02) resources in alignment with Minnesota Department of Education (MDE) guidance regarding excess fund balance utilization.

Additional information, including project background, funding considerations, and vendor quotations, was reviewed by the Finance Committee and is attached for Board reference.

Financial Impact

The purchase will be funded through the Nutrition Services Fund (Fund 02) and is consistent with the district's Nutrition Services corrective action and spend-down planning submitted to MDE through the 2026 Administrative Review process.

Recommendation

Administration recommends approval of the purchase of a second pasta machine from Italian Quality Products in the amount of \$17,500, plus associated pasta dies and accessories as outlined in the attached quotation materials.



**ITALIAN
QUALITY
PRODUCTS inc.**

23151 Verdugo Dr. Ste 108 949-282-9018
Laguna Hills, CA 92653 pastamachine.com

Quotation

Date: April 20, 2026

Ship via:

International freight

Issued to:

Waconia Public School District
512 Industrial Blvd
Waconia, MN 55387

Ship to:

1600 Industrial Blvd
Waconia, MN 55387

Telephone: Barb Schank 952-250-4878 (M) 952-442-0662 (O)

Delivery: 60 work days

Terms: 30% upon order, balance upon shipping from Italy directly to you.

Description

Price

No.1 Pasta Extruder Italgi Mod. P17

Mixer Capacity: 16lb

Output: 20-30lb/h

Electrical: 220V, single phase, 60 Hz, 1HP

No.4 Pasta dies of your choice included

\$17,500.00

No.4 Additional pasta dies of your choice @ \$350.00

1,400.00

Packing, shipping, insurance, US Customs duty, brokerage, and delivery charges to your location, are all included.

Warranty: 1 year

Remote installation and training fees are included.

For all specifications see attached brochure.

Wire Transfer Instructions:

Bank of America

Routing No. 121000358, ABA 026009593 SWIFT BOFAUS3N

Account No. 0009923-09273 Italian Quality Products, Inc.

For payment by check, please use our Fedex account 1053-0807-8

Subtotal	\$18,900.00
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Sales Tax	n/a
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Total	\$18,900.00
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By signing this document, you agree to accept the specifications of the equipment and to adhere to the attached Terms and Conditions of Sales. Please return the original along with your payment or by email to: info@pastamachine.com.

Signed:

Date:

TERMS AND CONDITIONS OF SALE

Section I. APPLICABILITY

The equipment listed on the facing page of this Sales Order is being sold per the terms of this contract. All sections of these Terms and Conditions are applicable to this Sales Order unless otherwise stated on the facing page of this Order. Any additional or different terms and conditions proposed by the Buyer are hereby rejected and shall be of no force or effect unless expressly assented to in writing by IQP, Inc. There shall be no contract except upon the terms and conditions provided in this Sales Order.

Section II DEFINITIONS

"Equipment" The physical equipment listed on this Sales Order
"IQP, Inc." ITALIAN QUALITY PRODUCTS, INC.

Section III. CONDITIONS

1. ACCEPTANCE. The contract between IQP, Inc. and the Buyer shall be accepted only by IQP, Inc. and no others.
2. PRICE. Prices are subject to change without notice. The price is F.O.B. Buyer's facility. Unless otherwise included in the price, if the contract requires installation by IQP, Inc., Buyer shall reimburse IQP, Inc. for all expenses incurred in said installation, including but not limited to: transportation, meals, lodging, hours in travel, and hours worked.
3. RISK OF LOSS. The terms of the sale are F.O.B. Buyer's facility, and route of shipment is at the discretion of IQP, Inc.
4. EQUIPMENT ACCEPTANCE. Buyer's acceptance shall be upon delivery. Buyer acknowledges that Equipment is in good condition and repair is satisfactory in all respect for all purposes unless Buyer notifies IQP, Inc. of any defects or deficiencies in writing, delivered to IQP, Inc., within ten (10) days after acceptance. Payment by Buyer of Equipment without reservation of rights shall constitute such acknowledgement. No returns, refunds or exchanges are allowed.
5. SECURITY INTEREST. IQP, Inc. hereby reserves a purchase money security interest in the Equipment until the full purchase price, including all freight, taxes, and installation costs has been paid.
6. PAYMENT. The full purchase price is due upon delivery and shall be paid within five (5) days from delivery. Full title of the Equipment shall pass to the Buyer upon receipt by IQP, Inc. of payment in full. Any complaints regarding the Equipment or delays in its delivery shall not give the Buyer the right to delay payment. No complaint or communication shall have legal effect unless made in writing and delivered to IQP, Inc. whose address is on the facing page of this Sales Order.
7. INSURANCE. Once equipment is at Buyer's facility, Buyer assumes risk of loss and Buyer at its own expense shall insure the Equipment for its full replacement value against fire, theft and physical damage. The loss, damage or destruction of the Equipment shall not release Buyer from any of its obligations to IQP, Inc.
8. USED EQUIPMENT. Used equipment purchased hereunder is sold "as is" and "where is" and IQP, Inc. make NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR SUITABILITY FOR PURPOSE OR AGAINST INFRINGEMENT, WITH RESPECT TO THE EQUIPMENT.
9. REMEDIES. In the event of default, repudiation or failure to accept by Buyer and in addition to or in lieu of any remedy provided under the Uniform Commercial Code, IQP, Inc. may enter any premises and take possession of the Equipment without posting security. If buyer wrongfully rejects or revokes acceptance of the Equipment or otherwise is in default under the terms of this Agreement, IQP, Inc. shall be entitled to liquidated damages in the amount of the contract price plus thirty (30) percent thereof. In addition, if the Buyer defaults, IQP, Inc. shall be entitled to payment for Buyer's use of the Equipment, until said Equipment can be removed from Buyer's premises, at a reasonable rental rate per month or part thereof, equal to but not less than one eighteenth (1/18) of the purchase price listed on the facing page, together with costs incurred by IQP, Inc. for removal of the Equipment.
10. SELLER'S WARRANTY. IQP, Inc. warrants to Buyer that the Equipment, except for the electrical components, is free from manufacturer defects in material or workmanship for a period of one (1) year from the date of delivery and is contingent upon proper use. Warranty is void if Equipment is in any manner modified. Warranty is void if Buyer repairs or attempts repairs without preapproval from IQP, Inc. Use of Equipment in excess of eight (8) hours per day shall reduce the period of warranty by an amount which is equal to the normal use eight (8) hours / day to extended use. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. In the event of a manufacturer defect of material or workmanship, IQP, Inc. agrees to repair or replace the defective part(s) without charge to the Buyer. All replaced goods are to be returned to IQP, Inc., transportation prepaid. Under no circumstances is IQP, Inc. responsible for any damage beyond the price of the Equipment. No damages or charges of any kind either for labor, expenses or otherwise, including loss of income, suffered or incurred by the Buyer in repairing or replacing the defective Equipment or occasioned by Buyer or its agents will be allowed. IQP, Inc. shall not be liable for any damage or failure caused by inadequate training of machine operators, improper use of machines or improper food products, Buyer's failure to properly lubricate the machine or otherwise maintain the machine or ordinary wear and tear. IQP, Inc. shall not be liable for any damage, failure or loss caused by failure to comply with or follow procedures inherent in the pasta making process. This warranty terminates upon default by Buyer as set forth in Section IV.
11. BUYER'S WARRANTY. Buyer warrants that the premises upon which the Equipment is installed are properly suited for the Equipment to operate as described. Buyer acknowledges that compliance with applicable building or zoning regulations, city ordinances and any other city, state or federal regulations, including health and safety regulations, pertaining to the use of the Equipment are matters of which Buyers are solely responsible.

Section IV. GENERAL

1. LIMITATION OF ACTION. IQP, Inc.'s liability for damages to Buyer for any cause whatsoever and regardless of the form of action, whether in contract or in tort including but not limited to negligence, shall be limited to the total price paid for the Equipment that is the subject matter of, or is directly related to, the cause of action. All damages regardless of the form of action, whether in contract or in tort, including but not limited to negligence shall be limited to the total price paid for the Equipment that is the subject matter of or is directly related to the cause of action. No action regardless of the form, may be brought more than one (1) year after the cause of action arises.
2. CONSEQUENTIAL DAMAGES. IQP, Inc. WILL NOT BE LIABLE: (a) FOR PERSONAL INJURY OR PROPERTY DAMAGE EXCEPT PERSONAL INJURY OR PROPERTY DAMAGE CAUSED BY IQP, Inc.'s NEGLIGENCE; (b) FOR LOSS OF PROFITS OR INDIRECT, INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES (REGARDLESS OF THEIR NATURE) CAUSED WHOLLY OR IN PART BY BUYER'S NEGLIGENCE, FAILURE TO PROPERLY TRAIN EMPLOYEES OR FAILURE TO FULLFILL ITS RESPONSIBILITIES HEREIN; or (c) FOR ANY CLAIM AGAINST THE BUYER BY ANY THIRD PARTY. IQP, Inc. SHALL NOT BE LIABLE FOR ANY LOSS OR DAMAGE OF ANY KIND RESULTING FROM DELAY OR INABILITY TO DELIVER ON ACCOUNT OF FIRE, LABOR TROUBLES, ACCIDENT, INABILITY TO OBTAIN MATERIALS OR SHIPPING SPACE, BREAKDOWNS, DELAYS OF CARRIERS OR SUPPLIES, ACTS OF CIVIL OR MILITARY AUTHORITIES OR FROM ANY OTHER CAUSE BEYOND IQP, Inc.'s REASONABLE CONTROL.
3. TAXES. Whether or not listed on the face hereof, Buyer shall be responsible for and shall pay for any tax, levy, or fee imposed by any governmental authority or any fee payment charged herein or imposed relative to this Sales Order, including but not limited to sales taxes, use taxes, property taxes, tangible or ad valorem taxes, duties and custom charges.

4. PATENTS. Buyer shall hold IQP, Inc. harmless from and hereby releases IQP, Inc. from any and all claims or suits against IQP, Inc. because of any suits, claims, losses or other liabilities made against, or suffered by Buyer arising from any claim of, infringement of, patent, copyright, trademark, or other propriety right at common law or other claims of unfair trade or of unfair competition resulting from or occasioned by Buyer's use, possession, sale or delivery of Equipment sold to Buyer by IQP, Inc.
5. INDEMNITY. BUYER SHALL DEFEND, INDEMNIFY AND HOLD IQP, INC. OR ITS ASSIGNEE HARMLESS FROM ANY AND ALL CLAIMS, ACTIONS, LOSSES, DAMAGES, (INCLUDING REASONABLE ATTORNEY'S FEES), OBLIGATIONS, LIABILITIES AND LIENS (INCLUDING, WITHOUT LIMITATION, ANY OF THE FOREGOING ARISING OR IMPOSED IN CONNECTION WITH LATENT OR OTHER DEFECTS, OR UNDER THE DOCTRINE OF "STRICT LIABILITY") ARISING OUT OF THE PURCHASE, LEASE, POSSESSION, OPERATION, CONDITION, RETURN OR USE OF THE EQUIPMENT, OR BY OPERATION OF LAW.
6. ASSURANCES. Reasonable uncertainty concerning the Buyer's solvency and in all cases of a change in Buyer's situation including: incapacity, bankruptcy, suspension of payments, dissolving or modifying the corporation will give IQP, Inc. the right to demand adequate assurance of due performances and suspend his further performance until such assurances are given.
7. REMEDIES. All remedies of IQP, Inc. stated in this Sales Order are not exclusive and are in addition to all other remedies of IQP, Inc. at law, in equity or stated elsewhere in this Sales Order.
8. DEFAULT. Buyer shall be in default under this Sales Order if Buyer (a) Fails to make any payment hereunder to IQP, Inc. or an ASSIGNEE when due, (b) Breaches any term, provision, or condition contained in this Sales Order or (c) is declared to be in default under any other agreement between the buyer and IQP, Inc. when said other agreement relates to Equipment covered by this Order and (d) in any foregoing cases set out in (a), (b), or (c), Buyer fails to cure any said breach or default within ten (10) days following written notice thereof from IQP, Inc. or ASSIGNEE.
9. ARBITRATION. Any controversy or claim arising out of or relating to this Sales Order, other than default by Buyer under the terms of this Sales Order, shall be settled by arbitration held in Orange County, California in accordance with the Rules of the American Arbitration Association. Each party shall select an arbitrator and the two (2) arbitrators thus selected shall select a third arbitrator. At least one of the arbitrators shall, if at all possible, be familiar with equipment similar to the Equipment purchased hereunder. Judgment upon any award thereon may be entered in any court having jurisdiction thereof.
10. GOVERNING LAW. This Sales Order will be governed by, and shall be construed according to the laws of the State of California, except that IQP, Inc., at its option, may bring such action in any other state in which jurisdiction may be obtained.
11. MISCELLANEOUS. If any court of competent jurisdiction should hold that any covenant, term or condition of this Sales Order, is unenforceable or void as a matter of law, the remainder of this Sales Order shall remain in full force and effect unless the essential purpose of this Sales Order is destroyed by the removal of the UNENFORCEABLE or void covenant, term or condition, in which case the Order shall be terminated and all Equipment (title to which has not passed to Buyer) shall be returned to IQP, Inc. This Sales Order constitutes the entire agreement between the parties relative to the Equipment hereunder and communication between the parties, oral and written, are hereby merged into this Order. If there is any conflict between terms and conditions of this Order and other documents, the terms and conditions of this order shall govern. Except as otherwise expressly provided herein, this Sales Order may not be amended, modified or expanded except by written document signed by the party against whom enforcement is sought.



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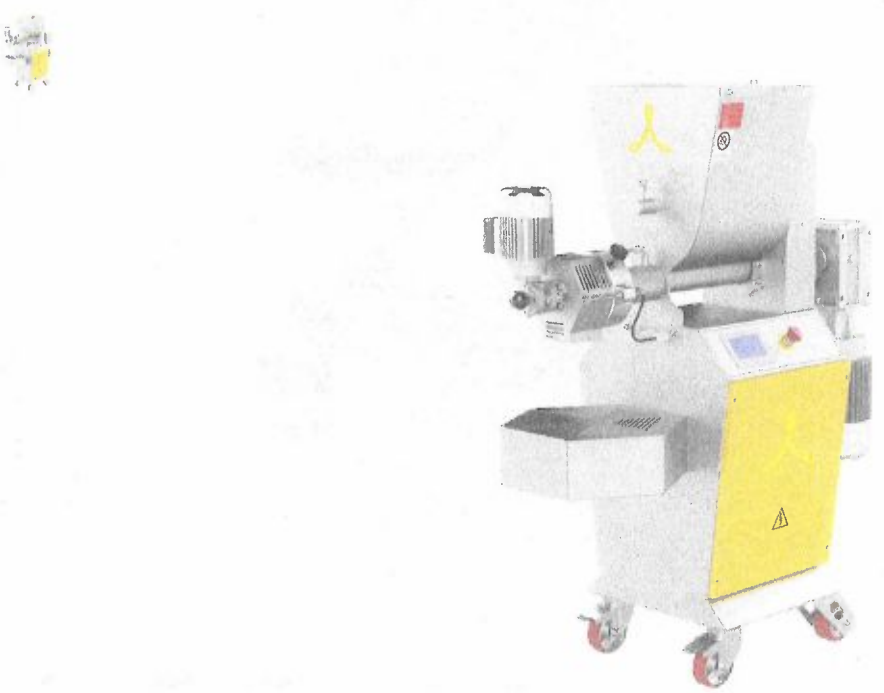
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rcobaleno AEX90 30 lb Gia Pasta Mixer/Extruder - Floor Model, 2 hp, 220v
aTom #: 812-AEX90 • MPN: AEX90



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\$19,658.32 /Each

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Coverage starting at \$125.25

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1 **Add to Cart**

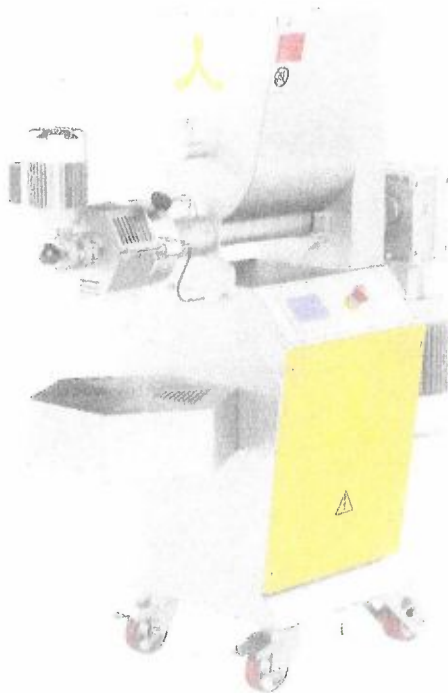
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Ship times may vary due to supply chain constraints. Please contact our Sales Team if you need this item in a specified time frame.

Arcobaleno AEX90 30 lb Gia Pasta Mixer/Extruder - Floor Model, 2 hp, 220v

Ka tom 2 / B17 AFX90 - MPN: AEX90



Starting at \$589.75 for 1 unit at Full Item Master/Unit's Available Credit Line

Ship times may vary due to supply chain constraints. Please contact our Sales team if you need this item in a specified time frame.

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Univex UPASTA
70 qt Pasta Mixer/Extruder - Countertop, 1 hp, 115v

\$5,392.80 / Each



Tablecraft 984
4 1/2" Round Pasta Basket - Stainless Steel

\$61.49 / Pack of 2

Arcobaleno AEX90 Description

For simplified cleanup and batch turnover, the Arcobaleno AEX90 Gia stainless steel pasta extruder incorporates a removable auger and mixing arm. A touchscreen interface manages adjustable speed settings, while a fan moves air across the unit to decrease overheating risk. Engineered with pre-plumbed water lines, it has a water cooling feature that regulates temperatures for consistent extrusion. The 30-pound mixer feeds dough into an automatic system with two dies that handles up to 90 pounds per hour. Measuring 19 inches wide by 42 inches deep by 52 1/2 inches high, the yellow build stands on four casters for effortless repositioning.

Product Details

- Gia series
- Pre-plumbed design
- 90-lb hourly output
- Stainless steel construction
- 30-lb mixer
- Automatic cutting knife
- 2 standard pasta dies
- Removable auger and mixing arm
- Water-cooling system with digital temperature readout
- Touchscreen controls with adjustable speeds
- Surface fan
- 4 casters
- Yellow

Dimensions & Utilities

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

*Arcobaleno AEX90 is free shipping eligible. Users must be signed in with an order total greater than \$500 and be shipping to the 48 contiguous states.

Additional Product Information



Cord Attached

This product includes a cord and plug.



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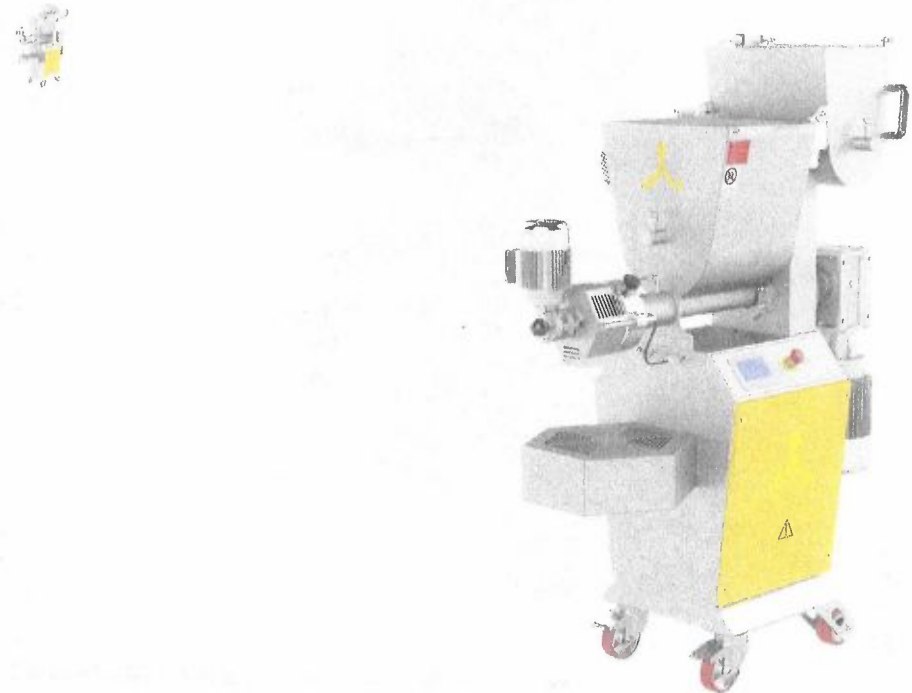
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KaTom Restaurant Supply / Restaurant Equipment / Food Prep Equipment / Commercial Pasta Machines / 30 lb Gia-M Pasta Mixer/Extruder - Floor Model, 2 hp, 220v

Arcobaleno AEX90M 30 lb Gia-M Pasta Mixer/Extruder - Floor Model, 2 hp, 220v
KaTom #: 812-AEX90M • MPN: AEX90M



Free Shipping Eligible

Retail Price: ~~\$30,618.00~~
\$26,790.75 /Each



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Coverage starting at \$125.25

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Arcobaleno AEX90M 30 lb Gia-M Pasta Mixer/Extruder - Floor Model, 2 hp, 220v
Ka Item #: 812-AEX90M - MPN: AEX90M



Learn more: **\$803.721** each with a
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Ship times may vary due to supply chain constraints. Please contact our Sales Team if you need this item in a specified time frame.

Price Match Guarantee
Found a better price elsewhere? Let us know!



Ask a Foodservice Equipment Specialist

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What is a Foodservice Equipment Specialist?

Similar Products in Stock Now



Univex UPASTA
200 Pasta Mixer/Extruder - Output: 110 lb / hr

\$5,392.80 / Each



Tablecraft 984
4 1/2" Round Pasta Basket - Stainless Steel

\$61.49 / Pack of 2

Arcobaleno AEX90M Description

The Arcobaleno AEX90M Gia-M pasta extruder separates batch preparation between 30-pound and 25-pound mixers to streamline workflow across multiple dough stages. Furnished with two dies, its automatic cutting knife extrudes 110 pounds per hour, while a removable auger and mixing arm ease product changeovers. Four sturdy casters come preinstalled on the 26 1/2-inch-wide by 45-inch-deep by 63 1/2-inch-high stainless steel structure for convenient installation. A fan protects internal components from heat fatigue, and touchscreen controls with adjustable speeds adapt to varying densities. With pre-plumbed water lines for direct connection, the machine includes a water-cooling system that stabilizes dough temperature.

Product Details

- Gia-M series
- Pre-plumbed design
- 110-lb hourly output
- Stainless steel construction
- Dual mixers: 30-lb front mixer and 25-lb top mixer
- Automatic cutting knife
- 2 standard pasta dies
- Removable auger and mixing arm
- Water-cooling system with digital temperature readout
- Touchscreen controls with adjustable speeds
- Surface fan
- 4 casters
- Yellow

Dimensions & Utilities

**Image may not depict product color, inclusions or accessories*
**Arcobaleno AEX90M is free shipping eligible. Users must be signed in with an order total greater than \$500 and be shipping to the 48 contiguous states*

Additional Product Information



Cord Attached

This product includes a cord and plug



MEMORANDUM

TO: ISD 110 Finance Committee

FROM: Barb Schank, Director of Nutritional Services
Pam Carman, Director of Finance & Operations

DATE: May 11, 2026

SUBJECT: Request for Approval - Second Pasta Machine (Fund 02)

Purpose

To provide information regarding a planned Nutrition Services equipment purchase that will be brought forward to the School Board in June 2026 for approval.

Background/Context

In 2016, the district purchased a pasta machine through a Farm to School grant. Since that time, the program has evolved into a highly successful initiative, producing fresh, scratch-made pasta centrally and distributing it across all schools. Menu offerings such as fettuccine alfredo, lasagna, and other pasta-based entrees have become well-established, high-demand items among students.

This work supports the district's focus on increasing scratch cooking, improving meal quality, and utilizing high-quality ingredients. As participation and demand have grown, current production capacity is limiting the program's ability to expand offerings and operate as efficiently as possible.

Additionally, through the 2026 Minnesota Department of Education (MDE) Administrative Review, the district identified the need to strategically utilize the Nutrition Services Fund (Fund 02) net excess balance. Federal and state requirements emphasize reinvesting excess fund balance into the meal program, with a focus on enhancing food quality, increasing scratch cooking, and improving operational efficiency.

Proposal Summary

Administration is planning to bring forward a recommendation to the School Board in June to approve the purchase of a second pasta machine to:

- Expand scratch cooking capacity and menu offerings
- Increase efficiency of centralized production
- Enhance student meal quality and student experience
- Support compliance with MDE expectations regarding the use of Fund 02 net excess balance

This investment aligns with the district's Nutrition Services corrective action plan and long-term operational goals.

Financial Impact

The purchase will be funded through the Nutrition Services Fund (Fund 02), which currently maintains a positive net excess balance.

Use of Fund 02 for this purpose:

- Aligns with federal and state requirements for reinvestment into the food service program
- Reduces excess fund balance to compliant levels
- Supports program improvements tied directly to student meals and operational efficiency

In alignment with district purchasing practices, multiple quotes have been obtained to ensure competitive pricing and best value.

Quotes to be attached for School Board review:

- *Italian Quality Products* – \$17,500
- *Webstaurant Katom AEX90* – \$19,658
- *Webstaurant Katom AEX90M* – \$26,791

Administration recommends proceeding with Italian Quality Products. This is the company we purchased our original pasta machine through; they are competitively priced, and the machine we have has proven to be reliable and of high quality.

This purchase will be brought forward for School Board approval in accordance with Policy 724.

Next Steps

This item is planned to be presented to the School Board in June 2026 for formal approval.