

To:
Lakeview School District
Darrell Dirckx
875 Barstead Raod N.
Cotton wood, MN 56229

Project:
Lakeview Public Schools Combi
Ovens Alto-Shaam
875 Barstead Road N.
Cottonwood, MN 56229

From:
CKEPUSA
Helena Vasquez
6077 N Travel Center Dr
Tucson, AZ 85741
602-777-6270 (Contact)

Job Reference Number: 42320

Omnia Partners Contract Number 23FS4

Item	Qty	Description	Sell	Sell Total
1	2 ea	COMBI OVEN, GAS Alto-Shaam Model No. 7-20G PRO Prodigi™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, (4) shelves, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®	\$19,873.59	\$39,747.18
	2 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	2 ea	One year parts and labor warranty, standard		
	2 ea	Alto-Shaam Certified Chef provides complimentary support and training on all Alto-Shaam combi ovens		
	2 ea	It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty		
	1 ea	Alto-Shaam Prodigi Factory Authorized Installation Program (First unit only)	\$1,177.00	<Optional>

Item	Qty	Description	Sell	Sell Total
		available		
1 ea		Reverse Osmosis System Field Install Program	\$389.48	<Optional>
2 ea		Removable "T" style temperature probe, standard		
2 ea		CE-46991 Alto-Shaam, Concentrated Oven Cleaner, Quantity 50 tablets per container (75 gram tablet size). (Replaces CTP/CTC cleaner, CE-36354)	\$123.70	<Optional>
2 cs		CE-46828 Alto-Shaam, Non-Caustic cleaner, (1) 32 oz bottle	\$29.07	<Optional>
2 ea		CE-27889 Scale Free™ deliming product, 4 lb. bottle, citrus-based, non-corrosive	\$50.70	<Optional>
1 ea		5016707 Stacking Hardware, 7-20E or 7-20G over 7-20G	\$1,477.68	\$1,477.68
1 ea		5017391 Mobile Stacking Base, for 7-20 or 10-20 model ovens	\$499.54	\$499.54
		Freight to be added at time of order.		
			ITEM TOTAL:	\$41,724.40
			Total	\$41,724.40

STANDARD TERMS

1. This quote is valid for thirty (30) days.
2. Prices exclude applicable sales tax, unless noted otherwise. The current tax rate at the time of billing will be applied to the invoice.
3. Pricing does not include freight or shipping charges, unless noted otherwise.
4. All shipments are FOB Origin. Mohave and Omnia (National IPA/US Communities) shipments are FOB Destination.
5. The customer is responsible to inspect shipments at time of delivery. Damage of any sort to the packaging or item(s) must be noted on the bill of lading before signing. Heavily damaged goods should be refused for delivery. Contact your sales representative if these conditions occur.
6. Delivery and/or installation is not included, unless specifically noted. All final connections of utilities, unless specifically noted to be provided, are the responsibility of the customer.
7. Any item ordered and refused by the customer will be subject to a restocking charge and two-way freight. Custom items and special order items are not returnable.
8. Customer is responsible for free and easy access for delivery and/or installation. Seller, his agent, or delivery person is in no way obligated to perform any services to secure such access.
9. Additional charges may apply for any changes in field conditions, additional services requested but not specified, and additional work mandated by authorities having jurisdiction but not included in the original scope of work.
10. Any reconditioned or used equipment quoted is currently available and is offered on a first come basis.
11. New equipment carries the standard manufacturer's warranty. Used equipment is sold "as is". Extended warranties for reconditioned equipment are available for purchase.
12. Commercial equipment used in a non commercial or residential location will void the manufacturer's warranty. Residential equipment used in a commercial setting will void the manufacturer's warranty.
13. Payment terms are fifty percent (50%) with order and fifty percent (50%) upon delivery. Certain contracts may have special payment terms. Mohave, Omnia (National IPA/US communities) and public institutions that provide properly executed purchase orders are Net 30 day invoice terms.

Prodigi™ Pro 7-20 (E/G)

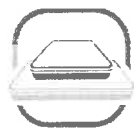
Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven full-size sheet pans;
Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]
14 half-size sheet pans
- Two side racks with eight non-tilt support rails; 19-7/8" [505mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails
- 168 lb [76 kg] kg product maximum
105 quarts [133 liters] liters volume maximum
Four [4] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- ☐ 20A [5026970]
- ☐ 30A [5026932]
- ☐ 40A [5026972]
- ☐ 50A [5026973]
- ☐ 80A [5026974]
- ☐ 125A [5026977]
- ☐ 175A [5026978]
- ☐ 200A [5026979]

Gas

- ☐ 20A [5026980]
- ☐ 30A [5026933]
- ☐ No cord [5026971]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

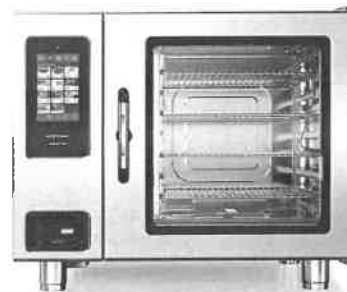
- ☐ 20A [5021521] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

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7-20 Pro

Configuration for Electric Models [select one]

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

Configuration for Gas Models [select one]

- ☐ Natural gas
- ☐ Propane

Electrical [select one]

- ☐ 120V 1ph [Gas only]
- ☐ 208–240V 1ph [Gas only]
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

Door swing [select one]

- ☐ Right hinged
- ☐ Recessed door, optional (not available on ventless hood models)

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Options [select all that apply]

- ☐ Ventech™ Hood*
- ☐ Ventech™ PLUS Hood*
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips (not available on units with Ventech hoods or units with security devices)
- ☐ Automatic grease collection system

*Electric models only

Cleaning [select one]

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Security devices for correctional facility use

- ☐ Optional base package (not available with recessed door); includes tamper-proof screw package
- ☐ Anti-entrapment device [5017157] [optional]
- ☐ Control panel security cover [5017145] [optional]
- ☐ Hasp door lock (padlock not included) [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ Water filtration system [5037355]

Extended warranty

- ☐ One-year warranty extension

Installation options [select one]

- ☐ Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

Accessories [reference accessory catalog]



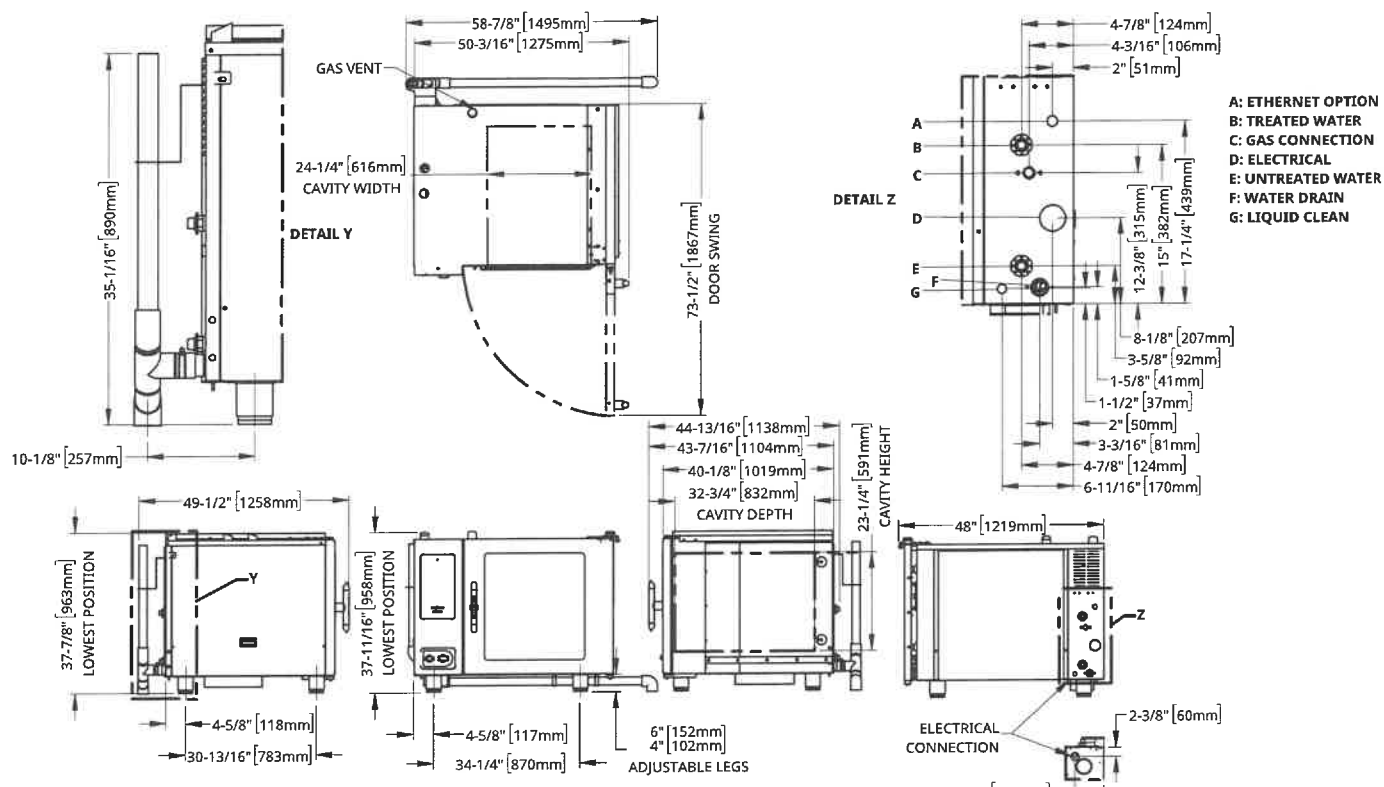
COA# 5760
Electric models only



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM.

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

Ship Weight*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



Prodigi™ Pro 7-20 (E/G)

ALTO-SHAAM.



CLEARANCE

Top: 20" (508mm)
 Left: 0" (0mm)
 Right: 18" (457mm) recommended service access
 0" (0mm) non-combustible surfaces
 2" (51mm) combustible surfaces
 Bottom: 5-1/8" (130mm)
 Back: 4" (102mm) between plumbing and nearest object



REQUIREMENTS

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38

GELUID:
ELEKTRISCH

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft (1 m) from unit.



HEAT: GAS

Heat of rejection

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



NOISE: GAS

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.



GAS REQUIREMENTS

- Gas Requirements
- Gas type must be specified on order
 - Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200–1000 kPa) at a minimum flow rate of 0.26 gpm (1 L/min).
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200–1000 kPa) at a minimum flow rate of 2.64 gpm (10 L/min). Water drain: 1-1/2" (40mm) connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F (93°C).

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm



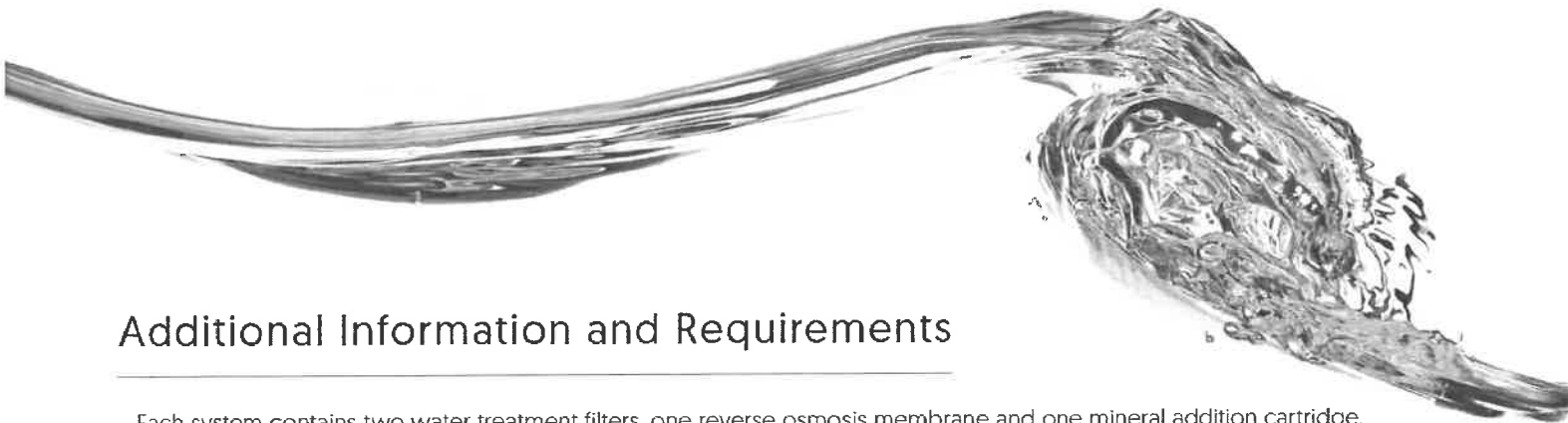
CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Additional Information and Requirements

- Each system contains two water treatment filters, one reverse osmosis membrane and one mineral addition cartridge. Please reference the manual for additional required parts.
- Reverse osmosis systems are optional and only for use with Alto-Shaam equipment. Operation with other manufacturer's equipment or use for additional equipment beyond the recommendation for single or stacked ovens may limit ability to supply treated water and potentially void original equipment manufacturer's warranty. The use of a reservoir tank larger than recommendation will not impact warranty.
- Sizing recommendations are based on an average usage of water not exceeding 175 gallons per day and line water pressure at point of equipment at 50F, 60 psi. If daily water usage or supply pressure/water to the equipment deviates from these values or oven operates in heavy steam applications, additional reservoir sizing may be needed to ensure continuous treated water supply to the appliance.
- Installation of the Alto-Shaam reverse osmosis water treatment systems can be included as part of the factory-authorized combi installation program. Contact your dedicated Alto-Shaam representative or go to alto-shaam.com/combi-install for more information.

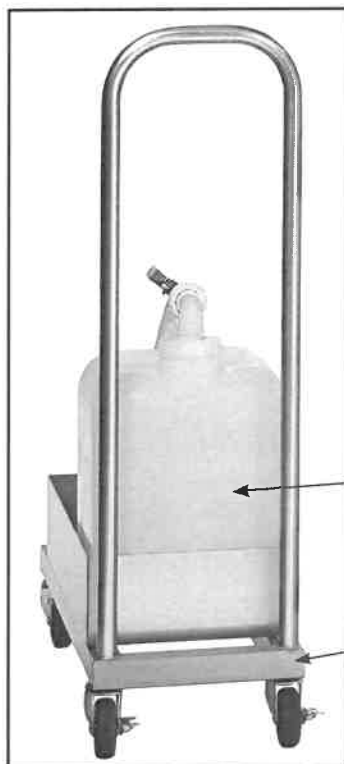
Alto-Shaam Water Quality Standards

- It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and complies with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage equipment and/or components and void the original equipment manufacturer's warranty.
- Upon request, Alto-Shaam can provide a water quality report conducted by an independent laboratory.

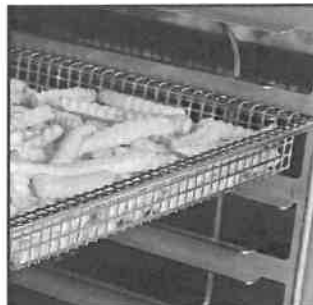
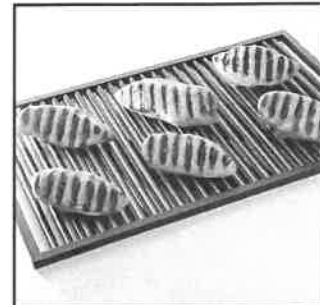
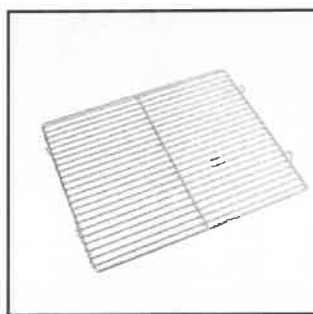
INLET WATER REQUIREMENTS		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm

CT **PROformance™**CT **Classic™**

ITEM NO. _____

COMBITHERM®
COMBIoven

☐ **SCALE FREE™**
 CITRUS BASED, NON-CORROSIVE
 DELIMING PRODUCT
 CE-27889

☐ **POULTRY GREASE
COLLECTION CONTAINER**
 15" x 9-3/4" x 9-3/4"
 (381 x 248 x 248mm)
 5014846

☐ **MOBILE GREASE
COLLECTION CART**
 37" x 11-3/16" X 28-1/3"
 (940 x 284 x 724mm)
 5014542

☐ **FRY BASKET**
 12" x 20"
 (325mm x 530mm)
 BS-26730

☐ **GRILLING GRATE**
 12" x 20"
 (325mm x 530mm)
 SH-26731

SHELF, STAINLESS STEEL WIRE
 *SH-22473 SHOWN

WOOD CHIPS
OPTIONS & ACCESSORIES

<input type="checkbox"/> COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545