

***Manor Independent School District***  
***Board of Trustees Board Meeting Agenda Item***  
*February 20, 2024*

<b>CONSENT ITEM SHEET</b>
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**RE:** Consider and possible action regarding the purchase of a new serving line for Presidential Meadows Elementary School

**Supporting Documents:**

- 1. Quotes*

**District Goals\*:**

FACILITIES & MAINTENANCE- By 2026, Manor ISD will proactively provide facilities to ensure 100% of scholars will have safe, well-maintained, environmentally sustainable, and community accessible facilities.

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**Background Information:**

This renovation will involve the purchase and installation of a new serving line at Presidential Meadows Elementary School and the removal and disposal of the current serving line. The current serving line is no longer functioning and is not able to be repaired as needed.

**Fiscal Implications:**

The cost of this project is \$176,022 and will be paid for with the Food and Nutrition Department's fund balance.

***Administrative Recommendation:***

The Administration recommends that the Board authorize the Administration to approve the purchase of a new serving line at Presidential Meadows Elementary School.

**Proposed Motion Language:**

*"I move that the Board approve the purchase of a new serving line at Presidential Meadows Elementary School under an interlocal, The Interlocal Purchasing System, and delegate authority to Superintendent or designee to negotiate and/or execute an agreement."*

Mr. Joe Mendez

**Contact Person**

Dr. Robert Sormani

**Approved by Superintendent**



# PROPOSAL

12/11/2023

**Project:**

Manor ISD / Meadows ES / RFP #  
24-006RFP - 12/11/2023

**From:**

Mission Restaurant Supply - AU  
Francisco Herrera  
6509 North Lamar Blvd.  
Austin, TX 78752-4009  
5123891705

Job Reference Number: 31045

QUOTE VALID UNTIL 01/31/2024.

LEAD TIME: TBD.

IF ELECTRICAL UPGRADES ARE NEEDED THIS WILL BE DISTRICT  
RESPONSIBILITY.

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>SERVING LINE</b> Custom Model No. COUNTERCRAFT SCSL-396 Please see attached factory quote for full details.	\$172,450.00	\$172,450.00
ITEM TOTAL:				<b>\$172,450.00</b>
2	1 ea	<b>INSTALLATION</b> Custom Model No. INSTALLATION (HOBART) REMOVAL / HAUL OFF EXISTING EQUIPMENT AND FINAL CONNECTIONS TO THE NEW EQUIPMENT	\$3,572.00	\$3,572.00
ITEM TOTAL:				<b>\$3,572.00</b>
Total				\$176,022.00

Acceptance: \_\_\_\_\_

Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$176,022.00



7007 Stearns St.  
Houston, TX 77021

# Quotation

Phone 832-319-7455

*"High Quality Custom Build Serving Counters"*

Date: October 23, 2023

From: Sales Department

To: All Bidding Dealers

Project Name	Manufacturer Rep	FOB Point	Pricing Good Until	Quote #
Presidential Meadows ES Manor ISD	Equipment Preference Inc	DESTINATION	Oct 22, 2024	CC 100013512

Item #	Qty	Price each	Price Total	Description
1	1			<p><b>Serving Counter</b> CounterCraft Model No. SCSL-396</p> <ul style="list-style-type: none"><li>- Continuous piece 'fully enclosed base' style construction with utility chase within counter. All electrical conduit to be located within utility chase as required. Utility chase to be fully accessible from operator side of counter with electrical to be located removable stainless steel panels.</li><li>- CounterCraft Connected Control System powered by Duke Sous Chef Technology. Touchscreen digital controls with secure Bluetooth Mesh connectivity. All compatible appliances are controllable from the touchscreen control and/or the Duke Sous Chef Mobile application.</li><li>- Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.</li><li>- Counters must be UL labeled per the manufacturer.</li><li>- 14 gauge stainless steel counter top with #8 high polished edges, turndown at all free sides. Located at 34" a.f.f. at full serve and cashier area, 30" a.f.f. at self serve area.</li><li>- 14 gauge Stainless Steel flat trayslide with swirl finish. Located at 30" a.f.f.</li><li>- Counter front to consist of removable plastic laminate clad millwork decor panels, stainless steel body reveal between panels. Color selection by Manor ISD.</li><li>- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.</li><li>- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.</li><li>- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.</li><li>- Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners All internal stainless steel fabrication to be fully welded.</li><li>- All electrical to be interconnected to load center. Electrical to be located in electrical conduit pipe, flex conduit to be kept to a minimum. Exposed flex conduit will not be accepted. All wiring to be numbered at all junctions, per circuit. Wiring</li></ul>

*Quotation for Presidential Meadows ES Manor ISD*

Item #	Qty	Price each	Price Total	Description
				<p>diagram to be provided at each load center door. All receptacles mounted in the counter to be recess mounted and labeled.</p> <ul style="list-style-type: none"> <li>- Provide louvered panels at compressor compartments located on both sides of counter.</li> <li>- One (1) lot custom CounterCraft breath guards, optimized for use with CounterCraft Connected Control System, stainless steel 1.25" square posts with #8 high polish accents, posts extend through the top securing to angle iron frame within counter body, 3/8" tempered glass front panel and serving shelf, glass to have high polish profiled edges with rounded corners, single tier over hot food section, dual tier over cold food section, includes heat and LED lights, NSF compliant.</li> <li>- Ten (10) each drop-in waterless hot food well, optimized for use with CounterCraft Connected Control System, stainless steel construction, easy lift out for easy access and fast service, no drain connection required, includes removable non-stick pan liner to easy facilitate cleaning.</li> <li>- Two (2) each drop-in Glass HotFrost Overshelf, optimized for use with CounterCraft Connected Control System, full function capability Hot and Frost, recessed for use with one (1) 18x26 sheet pans, all stainless steel construction, unit located in glass intermediate shelf of breath guard per plans.</li> <li>- Two (2) each cold pan, optimized for use with CounterCraft Connected Control System, (3) pan size, top mount, electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, s/s bezel, 1/4hp, UL, NSF7.</li> <li>- Two (2) integral cashier station with utility / cashier drawer mounted to the underside of the countertop. Cashier's section to be open below with removable intermediate shelves.</li> <li>- Stainless steel fold down shelves at food wells and the length of the wells, refer to drawings.</li> <li>- Two (2) convenience outlet mounted in counter apron on operator's side.</li> <li>- Two (2) dedicated electrical outlet for milk cooler, recessed in end panels.</li> <li>- Stainless steel legs with adjustable bullet feet.</li> <li>- Stainless steel removable kickplate.</li> <li>- CounterCraft delivery and onsite assembly services required.</li> </ul>
Lead Time	1	-	-	<p><b>CounterCraft Lead Time</b> CounterCraft Model No.</p> <p>Note: Standard serving counter lead times typically range from 14-18 weeks. Due to unprecedented lead-times on components and material, serving counter lead times currently vary. CounterCraft will make every effort to provide equipment in time to meet your schedule. CounterCraft will not be held financially responsible for equipment delays that are caused by factors outside of CounterCraft's control.</p>

*Quotation for Presidential Meadows ES Manor ISD*

Item #	Qty	Price each	Price Total	Description
-	1	-	INCLUDED	<b>CounterCraft Delivery and Onsite Assembly</b> CounterCraft Model No. -  ***NOTICE*** CounterCraft pricing INCLUDES delivery and assembly. CounterCraft will deliver the quoted counter(s), uncrate, bring inside building, set in place, complete all field welds and joints, complete all final assembly, and level.  This includes one (1) CounterCraft site visit for dimensioning and field coordination. If additional trips are required, additional charges may be incurred. Please request a quote.  Final utility (plumbing / electrical) connections not by CounterCraft. Removal and disposal of existing equipment is not included.

**Total Quote Net**

**Note:** *Estimated lead time for the items quoted above is 14-18 weeks. All quoted lead times and ship dates are contingent upon our receipt of approved shop drawings and responses to related questions (RFT).*

*Thank you for your business!*

**CounterCraft**

# Responses

Success: All data is valid!

Status	Bid/No Bid Decision	#
Success: All values provided	Bid	#0-1
Success: All values provided	Bid	#0-2
Basket Total		
Grand Total		

Item Name	Quantity Required	Numeric	
		Unit Price	Total Cost
CounterCraft Model No. SCSL-396 SERVING COUNTER CUSTOM	1	\$ 172,450.00	\$ 172,450.00
Delivery/Set in place/ Final connections of new equipment to existing utilities.	1	\$ 3,572.00	\$ 3,572.00
		\$ 176,022.00	
		\$ 176,022.00	



# Quote

01/08/2024

<b>To:</b> Manor ISD Chrissie Bryant 10335 US Hwy 290 E Manor , TX 78653 512-278-4041 (Contact)	<b>Project:</b> TX Manor ISD - 24-006RFP, Presidential Meadows ES, Countercraft - December 2023	<b>From:</b> Pasco Brokerage Inc April Fields 6465 Chase Oaks Blvd Plano, TX 75023-4621 (972) 596-3350 469-395-0205 (Contact)
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Customer ID: Manor ISD

Job Reference Number: 17443

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This is not quoted on a Co-op contract.

Price includes demo and removal of 1 serving line at one school by Krcha Kitchen Systems. Details are provided below.

Delivery and installation of Countercraft counter by factory authorized agent.  
Estimated Lead Time: 14-18 weeks after signed approved drawings and field measurement verification.

**Terms: Net 30 Days, Check or ACH**

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>SERVING COUNTER</b> CounterCraft Model No. SCSL-396 - Continuous piece 'fully enclosed base' style construction with utility chase within counter. All electrical conduit to be located within utility chase as required. Utility chase to be fully accessible from operator side of counter with electrical to be located removable stainless steel panels. - CounterCraft Connected Control System powered by Duke Sous Chef Technology. Touchscreen digital controls with secure Bluetooth Mesh connectivity. All compatible appliances are controllable from the touchscreen control and/or the Duke Sous Chef Mobile application. - Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.	\$181,762.00	\$181,762.00

Item	Qty	Description	Sell	Sell Total
		<ul style="list-style-type: none"> <li>- Counters must be UL labeled per the manufacturer.</li> <li>- 14 gauge stainless steel counter top with #8 high polished edges, turndown at all free sides. Located at 34" a.f.f. at full serve and cashier area, 30" a.f.f. at self serve area.</li> <li>- 14 gauge Stainless Steel flat trayslide with swirl finish. Located at 30" a.f.f.</li> <li>- Counter front to consist of removable plastic laminate clad millwork decor panels, stainless steel body reveal between panels. Color selection by Manor ISD.</li> <li>- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.</li> <li>- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.</li> <li>- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.</li> <li>- Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners All internal stainless steel fabrication to be fully welded.</li> <li>- All electrical to be interconnected to load center. Electrical to be located in electrical conduit pipe, flex conduit to be kept to a minimum. Exposed flex conduit will not be accepted. All wiring to be numbered at all junctions, per circuit. Wiring diagram to be provided at each load center door. All receptacles mounted in the counter to be recess mounted and labeled.</li> <li>- Provide louvered panels at compressor compartments located on both sides of counter.</li> <li>- One (1) lot custom CounterCraft breath guards, optimized for use with</li> </ul>		

Item	Qty	Description	Sell	Sell Total
		<p>CounterCraft Connected Control System, stainless steel 1.25" square posts with #8 high polish accents, posts extend through the top securing to angle iron frame within counter body, 3/8" tempered glass front panel and serving shelf, glass to have high polish profiled edges with rounded corners, single tier over hot food section, dual tier over cold food section, includes heat and LED lights, NSF compliant.</p> <p>- Ten (10) each drop-in waterless hot food well, optimized for use with CounterCraft Connected Control System, stainless steel construction, easy lift out for easy access and fast service, no drain connection required, includes removable non-stick pan liner to easy facilitate cleaning.</p> <p>- Two (2) each drop-in Glass HotFrost Overshelf, optimized for use with CounterCraft Connected Control System, full function capability Hot and Frost, recessed for use with one (1) 18x26 sheet pans, all stainless steel construction, unit located in glass intermediate shelf of breath guard per plans.</p> <p>- Two (2) each cold pan, optimized for use with CounterCraft Connected Control System, (3) pan size, top mount, electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, s/s bezel, 1/4hp, UL, NSF7.</p> <p>- Two (2) integral cashier station with utility / cashier drawer mounted to the underside of the countertop. Cashier's section to be open below with removable intermediate shelves.</p> <p>- Stainless steel fold down shelves at food wells and the length of the wells, refer to drawings.</p> <p>- Two (2) convenience outlet mounted in counter apron on operator's side.</p> <p>- Two (2) dedicated electrical outlet for milk cooler, recessed in end panels.</p> <p>- Stainless steel legs with adjustable bullet feet.</p>		

Item	Qty	Description	Sell	Sell Total
		- Stainless steel removable kickplate. - CounterCraft delivery and onsite assembly services required.		
		<b>ITEM TOTAL:</b>		<b>\$181,762.00</b>
2	1 ea	<b>INSTALLATION</b> CounterCraft Model No. COUNTERCRAFT DELIVERY AND ONSITE ASSEMBLY ***NOTICE:*** CounterCraft pricing INCLUDES delivery and assembly. CounterCraft will deliver the quoted counter(s), uncrate, bring inside building, set in place, complete all field welds and joints, complete all final assembly, and level. This includes one (1) CounterCraft site visit for dimensioning and field coordination. If additional trips are required, additional charges may be incurred. Please request a quote. Final utility (plumbing / electrical) connections not by CounterCraft. Removal and disposal of existing equipment is not included. <b>Note: Standard serving counter lead times typically range from 14-18 weeks. Due to unprecedented lead-times on components and material, serving counter lead times currently vary. CounterCraft will make every effort to provide equipment in time to meet your schedule. CounterCraft will not be held financially responsible for equipment delays that are caused by factors outside of CounterCraft's control.</b>		<Included>
3	1 ea	<b>DEMO/REMOVAL</b> Krcha Kitchen Services Model No. DEMO/REMOVAL Per the provided bid documents and blueprints our base bid price includes the following: <ul style="list-style-type: none"> <li>• demo one serving line at one school</li> <li>• remove from site and recycle</li> <li>• Hire MEP trades to disconnect utilities and make safe</li> <li>• protection to minimize dust</li> <li>• labor during normal business hours and materials required to complete the project</li> </ul> <b>The Following services are excluded from this quote:</b> <ul style="list-style-type: none"> <li>• rental equipment IE: forklift, scissor lift</li> <li>• installation of new counter (Which is by CounterCraft)</li> <li>• reconnect of utilities</li> <li>• permitting process</li> <li>• upgrade, repair, modification or additions to existing utilities</li> <li>• code compliance of existing utilities.</li> <li>• Field welding, polishing, solid surface top seaming</li> <li>• hoods and wall cladding</li> <li>• fire protection systems or connections</li> <li>• Any equipment not provided by KEC</li> <li>• custom stainless steel trim and pieces</li> </ul>	\$6,324.00	\$6,324.00

Item	Qty	Description	Sell	Sell Total
		<ul style="list-style-type: none"> <li>• walk-in box building and refrigeration systems</li> <li>• certified start up of equipment</li> <li>• overtime labor and rates</li> </ul>		
ITEM TOTAL:				\$6,324.00
Merchandise				\$188,086.00
Subtotal				\$188,086.00
Total				\$188,086.00

Prices Good Until: 01/17/2024

**Equipment quotes are valid for 30 days, unless noted otherwise per known factory information.**

**Please check with salesperson if needing additional price validation.**

Prices quoted are per standard manufacturer specifications and do not include any accessories or options unless they are listed as line items in the quote above.

Purchase orders may be subject to credit approval and may require payment and/or deposit in advance. First time customers have a mandatory payment in advance for opening orders.

Storage fees may apply to any orders held in Pasco's warehouse, the manufacturer's facility, or the freight terminal beyond the agreed upon delivery/installation date.

Changes to delivery location or need-by date after purchase order has been placed may result in additional freight or reconsignment charges.

**Pasco must be made aware if your shipping address does not have a loading dock. A liftgate delivery will be required, which will add a \$150 fee to your bill. If you do not have a dock, but do have a forklift you can use to offload the items, this fee can be waived.**

**Receiving your goods:**

- **REFUSE any items that appear to be damaged or have significantly broken cartons and note refusal on bill of lading.**
- **Mark any discrepancies in quantity on the freight bill, along with any minor packaging or pallet damage. Please mark this SUBJECT TO FURTHER INSPECTION OR DAMAGE NOTED.**
  - **You must notify PASCO of any shortages or damage as we do not receive copies of the proof of delivery unless requested. Discrepancies or damage must be reported within 48 hours of receipt on order to file a freight claim. Some manufacturers/freight lines will require customer assistance with freight claims. We apologize for any inconvenience this might cause. It will also help if pictures of the damage can be taken and sent to your Pasco sales rep when reporting.**

If your product comes with a warranty, please be sure to register your product either online at the

manufacturer's website or on the warranty card that may be packed in with the equipment. This will allow service agencies to complete warranty requests in a timely manner. If you need assistance in determining how to register your product, please contact us at [info@pascoinc.net](mailto:info@pascoinc.net). Any service work related to warranty is performed by the manufacturer's local service agent in your area. To find a service agent, please visit the manufacturer's website and look for a service page. Pasco does not perform any service work and will not be responsible for any non-warranty work payments from service agents.

Invoicing: If there are multiple manufacturers on your order, please note that you may receive multiple invoices as we invoice as each manufacturer ships their items. Pasco will invoice as items ship and due to current lead times payment cannot be held until a purchase order has been completely filled.

Payment: Terms are set between customer and Pasco accounting. Acceptable forms of payment are Check or ACH.

- **Credit card payments are subject to revision of invoice to add a 4.5% convenience fee.**

**Returns: Return policies are set by the manufacturers and not Pasco.** If a return needs to be made, Pasco will assist in every way possible. Please note that restock fees and return freight fees may apply.

Pasco is a certified Woman Owned Small Business, certificate # WOSB171585

Pasco is a certified Woman Owned Business, certificate # 2005116829

Pasco is a certified Texas HUB vendor, certificate # 1751760725900 exp 11/04/2025

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$188,086.00