

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

Project:
Lakeview Public Schools Combi
Ovens Convotherm
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

Convotherm Lead Time - If not in stock, 19 weeks upon receipt of PO

Lead times are subject to change.

Item	Qty	Description	Sell	Sell Total
1	1 ea	COMBI OVEN, GAS Convotherm Model No. K12 C4 ET 6.20GB-N ON 6.20GB-N DD STACK (School Model) Convotherm Maxx Pro Combi Oven/Steamer School Package, gas, steam generator, includes TWO (6) 18" x 26" full size sheet pan or (12) 12" x 20" x 1" hotel pan capacity ovens, (12) 21" x 23" wire shelves & (12) 12" x 20, 10" wifi ready easyTouch control panel, US cookbook with 200 cooking recipes for common K-12 menu items, (4) cooking modes: hot air, steam, combi-steam & retherm, includes wire racks per oven, disappearing door, triple pane door with anti-microbial hygienic door handle, LED lights, pull-out spray hose, ConvoClean+ fully automatic hands-free cleaning system, includes stacking kit with feet, stainless steel construction, (2) 120v/60/1-ph, (2) 68,200 BTU, cULus, NSF	\$42,336.40	\$42,336.40
	1 ea	NOTE: Purchasers, owners & operators are solely responsible to verify that the incoming water to the equipment is within the manufacturer's water quality specs as outlined on the product spec sheet. Water quality verification in virtually all cases requires water testing & in some cases, requires that water samples be submitted & for which the test results may take 4 weeks to receive. Non-compliance with manufacturer water quality specifications can cause irreparable damage to the equipment & / or its components & will VOID the original manufacturer's warranty. Water treatment solutions shown on this page & in the pricelist are offered for purchasing convenience only & can be		



Item	Qty	Description	Sell	Sell Total
		selected only if the incoming water quality falls within the water treatment manufacturer's selection guidelines.		
1 ea		K12 WARRANTY K12 Warranty: 36 month parts & labor, for K-12 schools only (K12 school name must be included with purchase order)		
1 ea		C-START Cleaner Kit, Includes: One (1) 2.5 Gallon container of ConvoClean forte solution, One (1) 2.5 Gallon container of ConvoCare solution & a set of connectors and hoses		
1 ea		11000115830 Convotherm Pre-installation site survey required per location when purchasing Convotherm Certified Installation Program (Includes 200 mile round trip, Continental USA only, additional charges may apply, see Installation flyer for details)	\$535.00	\$535.00
1 ea		11000115826 Installation of First Unit, for 6.10, 6.20, 10.10 & 10.20 (Note: Pricing based on 200 mile round trip, additional charges may apply, see Installation flyer for details) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Mainland U.S.)	\$1,471.25	\$1,471.25
1 ea		New Construction		
1 ea		Note: End user contact name & number at the site must be included with the PO to avoid delivery delays. This contact person should have up-to-the-minute status on water, drain, electric/gas availability, as well as confirmation of completion of interior & exterior doorways through which equipment must be transported.		
1 ea		11000115827 Installation of each additional unit, for 6.10, 6.20, 10.10 & 10.20 (at the same location & at the same time) (Note: Pricing based on 200 mile round trip, additional charges may apply, see Installation flyer for details) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Mainland U.S.)	\$1,177.00	\$1,177.00
1 kt		11000115805 Installation Kits, for 6.10, 6.20 & 10.10 gas, DWV Copper (See Installation Kit flyer for details)	\$772.54	\$772.54
1 ea		11000115835 Installation for Reverse Osmosis 16 & 50 gallon systems (only for systems purchased with equipment and thru Welbilt) (Note: Pricing based on 200 mile round trip, additional charges may apply, see Installation flyer for details) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Mainland U.S.)	\$647.35	\$647.35
1 ea		Natural Gas		
1 ea		(12) full size wire shelves (CWR20), standard		

Item	Qty	Description	Sell	Sell Total
	1 ea	(12) half size fry baskets (CWB10), standard		
	1 ea	Stacking Kit on 12" base, for double stack 6.20, feet (3456277) - not to be used when stacking with a 10.20		
	1 ea	An RO system must be included on this quote if mail-in water test results have not been received by the dealer PRIOR to creating this quote. A filter system should only be included on this quote if water test results are in hand & the test results indicate a water filter meets the water specification.		
	1 ea	FLT0025-COV FLT0025-COV Reverse Osmosis System with 50-Gallon Atmospheric Storage Tank, combines RO water & mineral addition, operates at line pressure to produce 375-gpd, storage tank has top-mounted variable-flow repressurization system & sub-micron air breather, includes integrated pre-filtration with particulate & chlorine reduction, hose, tubing & fittings required for installation (EV9975-69)	\$2,449.23	\$2,449.23
		Free Freight		
			ITEM TOTAL:	\$49,388.77
			Total	\$49,388.77

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.
14. Credit card payments at time of invoice will be subject to a 3% handling fee.
15. Pricing does not include any stainless, utility, or mechanical upgrades or modifications unless noted. Capacity and integrity of the existing mechanical, utility, and structural systems is by others.
16. Permits, inspections, architectural and/or mechanical plans/drawings, and the cost of obtaining such, is the responsibility of the customer.
17. Removal and disposal of any existing equipment is the responsibility of the customer, unless other specific arrangements are noted.
18. Any systems or work required to make equipment operational, i.e. alarm connections, fire protection, site specific requirements, construction costs, air balancing, etc., unless specifically noted to be provided, are the responsibility of the customer.
19. Title to merchandise included in this quote shall remain the property of the seller until payment in full for the items and any related charges are paid in full. N/A for Mohave, Omnia, and public institutions that provide a properly executed purchase orders.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$49,388.77



Combi steamer

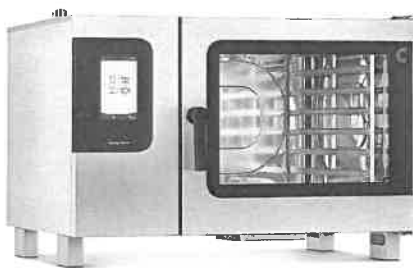
Project	_____
Item	_____
Quantity	_____
FCSI section	_____
Approval	_____
Date	_____

C4ET 6.20 GB

Model

Convotherm 4 easyTouch

- easyTouch
- 7 slide rails
- Gas
- Boiler
- Right-hinged door



Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Right-hinged door

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go - automatic cooking with quick-select buttons
 - TrayTimer - oven-load management for different products at the same time
 - Regenerate+ - flexible multi-mode retherm function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cook and hold in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and Cool down function

Options

- Disappearing door - more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke - built in food-smoking
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean+ cleaning system and the semi-automatic cleaning system



Manitowoc Foodservice
18301 St. Clair Ave.
Cleveland, Ohio 44110

Phone 1-800-338-2204

www.convotherm.com





Dimensions

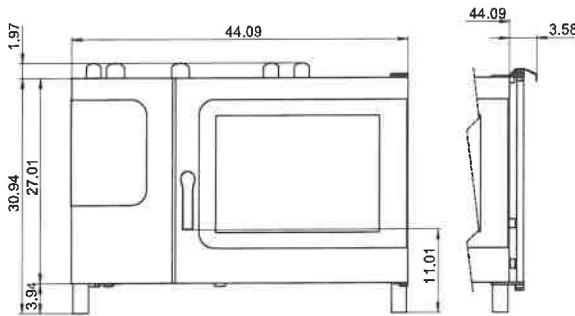
Weights

Views

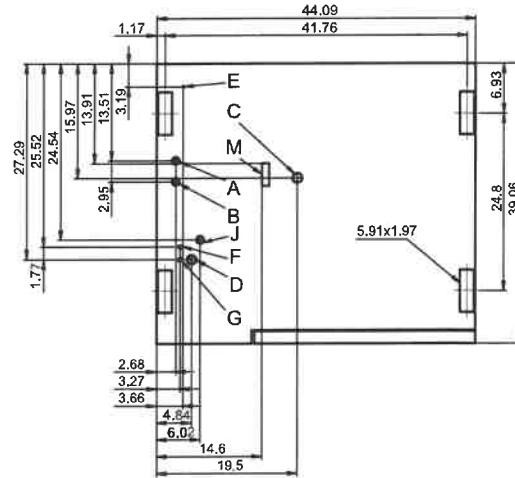
C4eT 6.20 GB

Front view

(disappearing door optional)

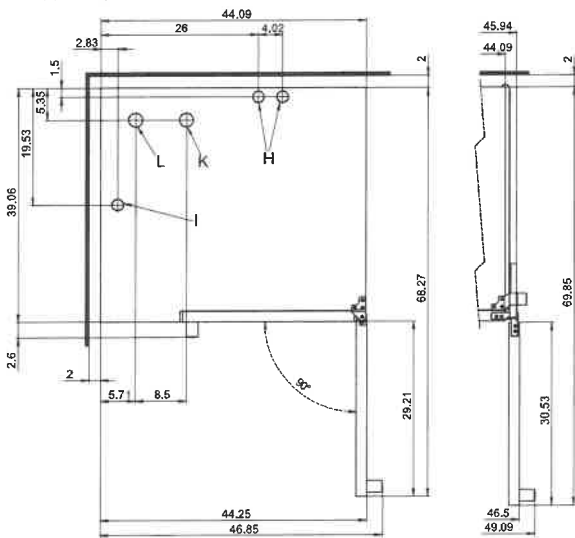


Connection positions



View from above with wall clearances

(disappearing door optional)



- A** Water connections (for boiler)
- B** Water connections (for cleaning, recoil hand shower)
- C** Drain connection (2" I. D.)
- D** Electrical connection
- E** Electrical ground
- F** Rinse-aid connection
- G** Cleaning-agent connection
- H** Air vent (2" I. D.)
- I** Ventilation port
- J** Gas connection
- K** Exhaust outlet (cooking compartment heating element)
- M** Safety overflow 3.2" x 1"

Installation requirements

Max. absolute appliance inclination during operation* max. 2° (3.4%)

* Adjustable appliance feet as standard.

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 53" x 39.8" x 44.9"

Weight

Net weight without options* / accessories 437 lbs

Packaging weight 66 lbs

Safety clearances**

Rear 2"

Right (right-hinged door) 2"

Right (disappearing door pushed back) 5"

Left (18" clearance recommended for service) 2"

Top*** 39"

* Max. weight of options: 42 lbs.

** Minimum clearance from heat sources: 20".

*** Depends on the type of exhaust system and the ceiling's characteristics.

9758235_04 ENG_USA 05/15 © 2015 Manitowoc. Please note that the product is being continuously improved and that, as a result, these specifications are subject to change without notice.



Capacity

Electrical specifications

Water

C4ET 6.20 GB

Loading capacity

Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	12
Steam table pans (12"x20"x2.5")	12
Wire shelves, full size (20"x26")	6
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (12"x20")*	12
Frying baskets, half size (12"x20")	12
Plates (optional plate rack)	27

Max. loading weight

Per combi steamer	132 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

120V 1PH 60Hz *

Rated power consumption	0.6 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194°F / 90°C

* Prepared for connection to an energy optimizing system.

Water connections

Water supply

Water supply	Two 3/4" I. D. GHT-M (garden hose adapter). The appliance is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2"
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Flow pressure	22 - 87 PSI / 1.5 - 6 bar
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Drain

Drain version	Permanent hookup (recommended) or funnel waste trap
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Type	2" I. D. (comes elbow-shaped as standard)
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Slope for drainpipe	min. 3.5% (2")
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Water quality

**Water connection A* for boiler,
Water connection B* for cleaning, recoil hand shower**

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.4 ppm
Temperature	max. 104°F / max. 40°C

* See connection positions diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.



Emissions

Water consumption

Gas

C4ET 6.20 GB

Emissions

Heat emission

Latent	3400 BTU/h
Sensitive	3900 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

Water consumption

Water connections A, B

Average consumption for cooking**	1.90 gph
Required flow rate	3.96 gpm

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Gas specifications

Type of gas	Natural gas, propane
Gas connection	1/2" NPT
Flow pressure	
Natural gas	5.5 - 14" WC
Propane	11 - 14" WC
Heat output	For Natural gas, propane
Convection burner	68200 BTU/h
Boiler burner	61400 BTU/h

Please note:

- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi steamers are built to comply with the applicable standards for manufacturers.

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combinations allowed	6.20 on 6.20
	6.20 on 10.20

If combining two gas units

Select the "stacking kit for Convotherm 4 gas units"

If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:

Bottom combi steamer	EB/ES
Top combi steamer	GB/GS

Select the "stacking kit for Convotherm 4 gas units" if:

Bottom combi steamer	GB/GS
Top combi steamer	EB/ES

Equipment stand

Standard support surface height	26.38"
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