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**REGULAR MEETING  
OF THE BOARD OF EDUCATION**

**Maxfield Education Center**

**32789 W. Ten Mile Rd.**

**Farmington, MI 48336**

**Tuesday, April 7, 2026**

**6:00 PM**

**AGENDA**

- I. **CALL TO ORDER**
  - A. Roll Call
  - B. Pledge of Allegiance
- II. **ITEMS FROM THE PRESIDENT**
  - A. Approval of the Agenda
  - B. Announcements
- III. **PUBLIC COMMENTS**
- IV. **ITEMS FROM THE SECRETARY**
  - A. Correspondence
- V. **LEGISLATIVE UPDATE**
- VI. **DISTRICT UPDATES**
  - A. Superintendent's District Update
    1. North Farmington High School – Statewide Recognition (MASC/MAHS Exceptional Service Project Award)
- VII. **REPORTS FROM BOARD COMMITTEES**
  - A. April 6, 2026 - Finance/Facilities Committee Meeting
- VIII. **DISCUSSION ITEMS**
  - A. Review of Technology Purchase — Firewall Upgrade
  - B. Review of 26-27 Budget Development Timeline and Parameters/Assumptions
- IX. **PUBLIC COMMENTS**
- X. **ACTION ITEMS**
  - A. Approval of Nutritional Services Purchase
  - B. Approval of Furniture Purchase
  - C. Approval of Resolution to hold the Public Hearing Fiscal Year 2027 Budget
  - D. Approval of Resolution Recognizing North Farmington High School for Statewide Recognition (MASC/MAHS)
- XI. **CONSENT AGENDA**

- A. Approval of Minutes
  - 1. March 10, 2026, Special Meeting
  - 2. March 10, 2026, Closed Session Meeting
  - 3. March 10, 2026, Regular Meeting
  - 4. April 6, 2026, Finance/Facility Committee Meeting
- XII. **REPORTS FROM BOARD REPRESENTATIVES**
- XIII. **ADJOURNMENT**

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***\*PUBLIC COMMENTS** are intended to provide individuals an opportunity to address the Board of Education. In the interest of fairness, the Board requests each speaker to limit his or her comments to three (3) minutes.*

***ANY PERSON** with a disability who needs accommodation for participation in this meeting should contact the Superintendent's office at 248-489-3338 at least three (3) business days in advance of the meeting to request assistance.*

***ALL MEETINGS**, with the exception of closed sessions, are open to the public. Regular Board of Education meetings and most pre-meetings of the Board of Education are [live-streamed on the District's YouTube Channel](#).*

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The official minutes of the Board of Education are stored and available for inspection in the Lewis Schulman Administration Building of the Farmington Public School District.

**April 7, 2026**

Regular Meeting of the Board of Education

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**II. ITEMS FROM THE PRESIDENT**

**II.A. Approval of the Agenda**

**MOTION:** I move that the Board of Education approve the April 7, 2026, Regular Meeting Agenda, as presented.

**II.B. Announcements**

**April 7, 2026**

Regular Meeting of the Board of Education

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**III. PRESIDENT'S STATEMENT BEFORE PUBLIC COMMENTS (1).**

During the Public Comment portion of our Board meeting, members of the community are welcome to address the Board. Each community member will have up to [????] minutes to speak. A timer on the screen will display the [????]-minute countdown for each speaker so comments are contained within the time allowed. Please address your comments to the Board and speak directly into the microphone on the podium. If your comment is related to a student or staff member, please use caution in stating names of individuals where protection of privacy would be appropriate.

The Board will respectfully listen to comments, but generally the Board does not respond to public comment. In some cases, it might be appropriate for someone to follow up with you to address concerns.

**April 7, 2026**

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Regular Meeting of the Board of Education

#### **IV. ITEMS FROM THE SECRETARY**

The Board received communications regarding:

- FHS IB Castle Newsletter – March 2026 Edition
- Custodial Staff Appreciation
- Coffee and Conversation Follow-Up
- Graduation Requirements
- FSA Math Counts Team Recognition
- Tornado Drills
- “Mississippi Miracle” – Mackinac Center Study

The Board acknowledges all communications and responds as appropriate. A list of correspondence is included in the Board packet, which is available on the Farmington Public Schools website.

**April 7, 2026**

Regular Meeting of the Board of Education

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**IV. ITEMS FROM THE SECRETARY**

**IV.A. CORRESPONDENCE**

03.06.26	FHS IB CASTLE Newsletter March Edition
03.10.26	Skylor Szczepanek from Gill Elementary
03.12.26	Custodians
03.19.26	Coffee & Conversation (February 28th) Follow up email
03.25.26	Concern For Graduation
03.25.26	Board recognition for FSA Math Counts team
03.27.26	Tornado drills at Forest Elementary School
03.30.26	Mississippi Miracle, Mackinac Ctr. Study

**April 7, 2026**

Regular Meeting of the Board of Education

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**VI. DISTRICT UPDATES**

**VI.A. SUPERINTENDENT'S DISTRICT UPDATE**

**Presenter:** Dr. Kelly M. Coffin, Superintendent, FPS

**VI.A.1. CONGRATULATIONS TO NORTH FARMINGTON HIGH SCHOOL  
FOR STATEWIDE RECOGNITION FOR RECEIVING THE EXCEPTIONAL  
SERVICE PROJECT AWARD.**

**Presenter:** Dr. Kelly M. Coffin, Superintendent, FPS

## Congratulations – Statewide Recognition for Your School 🌟

6 messages

MASSP <info@massp.com>  
Reply-To: info@massp.com  
To: "kelly.coffin@fpsk12.net" <kelly.coffin@fpsk12.net>

Fri, Mar 13, 2026 at 8:11 AM



**Your school received statewide recognition during the Michigan Student Leadership State Conference.**

Hello,

Thank you for supporting your student leaders in attending the 2026 Michigan Association of Student Councils and Honor Societies (MASC/MAHS) Michigan Student Leadership State Conference, held February 21–23 in Grand Rapids. We are pleased to share that **North Farmington High School** was recognized during the event as a recipient of the **Exceptional Service Project**.

Each year, the Michigan Student Leadership State Conference brings together more than 1,700 students and advisers from across the state to celebrate impact, elevate student voice, and recognize excellence in leadership. **Being honored at this event places your school among the top student leadership programs in the state.**

Our awards ceremony highlights outstanding leadership, service, and impact happening in schools and communities across Michigan. **This year, North Farmington High School earned state-level recognition as a recipient of one of our most prestigious awards.**

### **Exceptional Service Project**

The Exceptional Service Project Award highlights a student-led initiative that demonstrated measurable impact, meaningful community engagement, and outstanding leadership. Selected from schools across the state through a competitive process, this award celebrates students who identified a need, developed a strategic response, and executed a project that strengthened both their school and surrounding community. The achievement reflects the commitment of your students and advisers to service-driven leadership and positive impact.

### **Celebrating Your Achievement**

To help you share this accomplishment, we've provided a [board resolution](#) and a link to our [event photo gallery](#). You are welcome to share these resources with your district communications team, school board, local media and community. We encourage you to celebrate this achievement widely – your students and advisers have worked hard for this recognition, and it reflects the strong leadership culture within your school.

Congratulations again, and thank you for helping empower the next generation of student leaders in Michigan.



Matt Alley

Associate Director of Student Services

Michigan Association of Student Councils and Honor Societies

Michigan Association of Secondary School Principals

[www.mascmahs.org](http://www.mascmahs.org)



# Board Resolution

WHEREAS, students and advisers from **North Farmington High School** participated in the **2026 Michigan Student Leadership State Conference**, hosted by the Michigan Association of Student Councils and Honor Societies (MASC/MAHS) and the Michigan Association of Secondary School Principals (MASSP), where student leaders from across Michigan gather to celebrate leadership, service, and student voice; and

WHEREAS, **North Farmington High School** was recognized with the **Exceptional Service Project Award** for demonstrating outstanding leadership, service, and positive impact in their school and community; and

WHEREAS, the students and advisers of **North Farmington High School** have shown dedication, initiative, and a strong commitment to fostering a culture of leadership, collaboration, and service; therefore, be it

RESOLVED, that the **Farmington Public School's** Board of Education congratulates the students and advisers of **North Farmington High School** for earning the **Exceptional Service Project Award** at the 2026 Michigan Student Leadership State Conference; and be it further

RESOLVED, that the Board commends these student leaders and advisers for exemplifying excellence in leadership and service, and encourages continued support of student leadership opportunities at **North Farmington High School** and throughout the district, recognizing the important role these programs play in empowering students to lead and make a meaningful impact in their schools and communities.

Approved this **7** of **April, 2026** by the **Farmington Public School's** Board of Education.

**April 7, 2026**

Regular Meeting of the Board of Education

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**VII. REPORTS FROM BOARD COMMITTEES**

**VII.A. APRIL 6, 2026 - FINANCE/FACILITIES COMMITTEE MEETING  
UPDATE**

**Presenter:** Claudia Heinrich, Treasurer & Committee Chair, FPS Board of  
Education

**April 7, 2026**

Regular Meeting of the Board of Education

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**VIII. DISCUSSION ITEMS**

**VIII.A. REVIEW OF TECHNOLOGY PURCHASE - FIREWALL UPGRADE**

**Presenter:** Wesley Prescott, Technology Director, Oakland Schools

**With:** Amy Sasina, Manager, Plante Moran

**VIII.B. REVIEW OF 26-27 BUDGET DEVELOPMENT TIMELINE AND  
PARAMETERS/ASSUMPTIONS**

**Presenter:** Jennifer Kaminski, Assistant Superintendent, FPS

# Memorandum

**To:** FPS Board of Education  
**From:** Wesley Prescott, Director of Technology  
**Date:** 4/07/2026  
**Subject:** Technology Purchase - Firewall Upgrade

**FISCAL FUND IMPACT:** 2020 Bond  
**IMPACT AMOUNT:** \$125,333.74  
**MEETING TYPE:** Regular

**EXECUTIVE SUMMARY/BACKGROUND:**

As we continue to implement the vision for technology, in support of the instructional vision of the district, we continue to implement best practices in safety and security as it relates to technology access and integration.

The district firewall is an integral security appliance to ensure the district's technology equipment and systems are protected from unauthorized access. A firewall is essentially the gatekeeper for the network; allowing appropriate Internet traffic in and out of the district. Without this appliance the district's network would be open to anyone with Internet access. This purchase will utilize the Erate program which will allow us to receive up to a 25% reimbursement. This purchase was planned for, and will be supported by, the 2020 Bond.

An RFP was released by Oakland Schools with a public bid opening on March 3, 2026. We received 4 bids. Delta Networking Services was the lowest qualified bid with a cost of 125,333.74.

**RECOMMENDATION:**

Administration recommends that the Board of Education authorize the purchase and installation of a new firewall from Delta Network Services in the amount of \$125,333.74 to be supported by the 2020 Bond.

**IMPACT IF NOT APPROVED:**

The district will not have the protection the firewall provides

**NEXT STEPS IF APPROVED:**

The new firewall will be installed in the summer of 2026.

# Budget Parameters and Assumptions 2026-27

April 7, 2026



# A Blueprint for Every Learner's Success

At Farmington Public Schools, every decision we make, from how we structure our classrooms to how we support students' well-being, is guided by a clear and thoughtful framework for learning and growth. This School Design Blueprint shows how all the pieces of our educational system work together to support students at every level.

This Blueprint is a commitment to belonging, academic excellence, real-world learning, and strong relationships. Each part is designed to make sure students feel known, challenged, and prepared for whatever comes next. See how our programs, supports, and priorities connect, and how they're all part of a bigger picture: each student's lifelong success.

**The FPS Blueprint reflects a commitment to transforming student experiences in big, meaningful ways.**

## GOALS & GUIDING CONCEPTS

### Vision & Mission

#### Vision

Together with our diverse community, Farmington Public Schools is committed to provide each and every learner equitable experiences to explore and develop their passions and interests in order to prepare for their future.

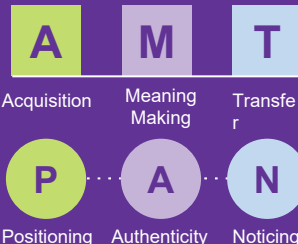
#### Mission

We are all safe in this environment to grow, investigate, express, reflect, and innovate.

### Graduate Aims



### Guiding Principles



## STUDENT EXPERIENCES

Core Components with Specific Activities & Practices

## SCHOOL SYSTEM & ELEMENTS

Communications

Family & Community Partnerships

Adult Roles, Hiring, & Learning

Budget & Operations

Scheduling & Use of Time

Curriculum, Instruction, & Assessment

School Community & Culture

Space & Facilities

Technology & Tech Infrastructure

Continuous Learning & Improvement

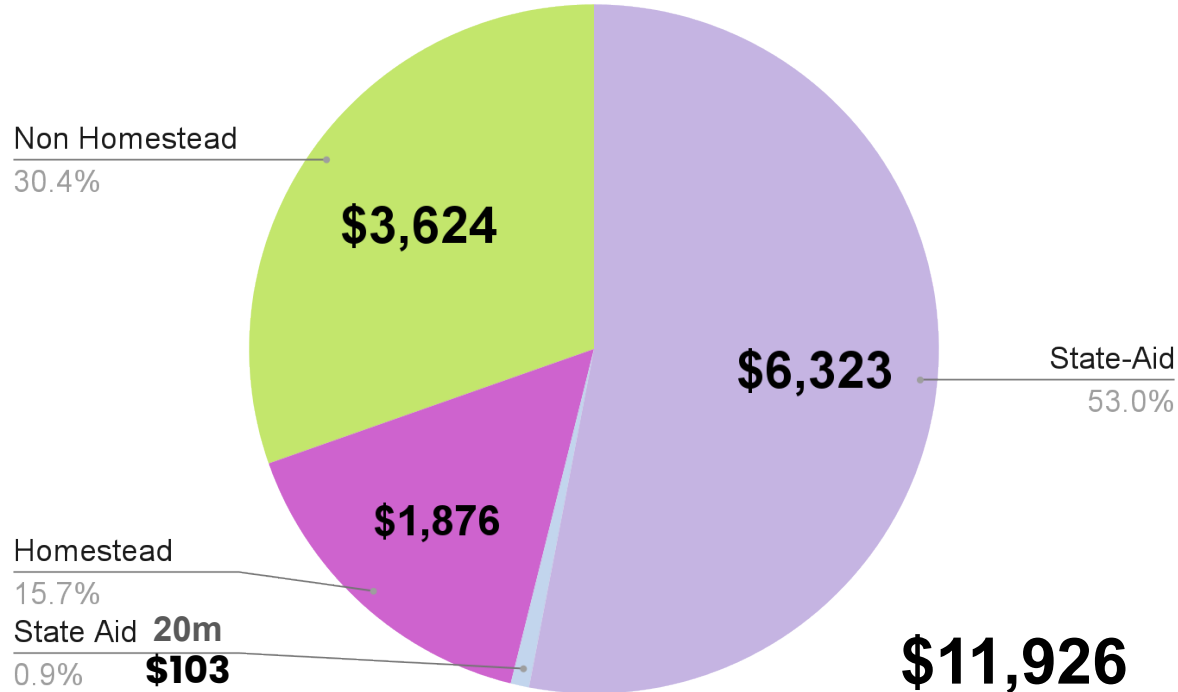
## COMMUNITY CONTEXT

# Budget Timeline 2026–27

- **4/7/26** Board approval of resolution to conduct public hearing on budget
- **4/7/26** Board review of timeline/assumptions/parameters
- **5/28/26** Budget Document to Board for 6/2/26 Board meeting
- **6/2/26** Conduct public hearing on the proposed budget
- **6/2/26** Board study session on the proposed budget
- **6/16/26** Board approves the 2026/27 budget
- **6/16/26** Set 2026 tax levies

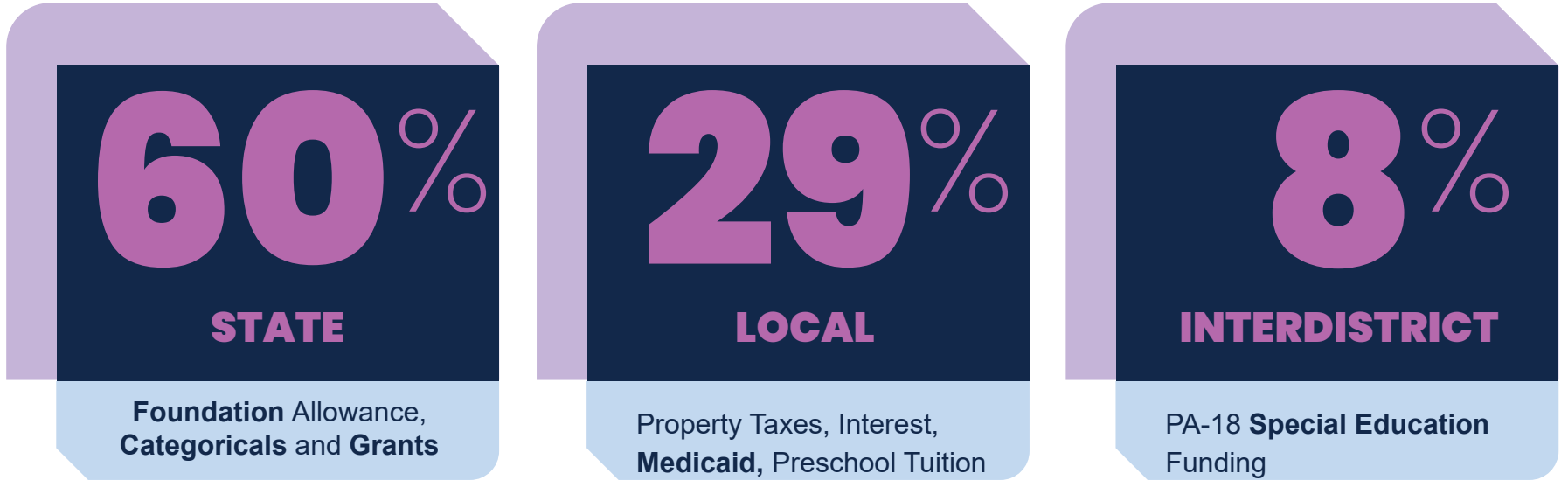


# Per Pupil Foundation Allowance 2025-26



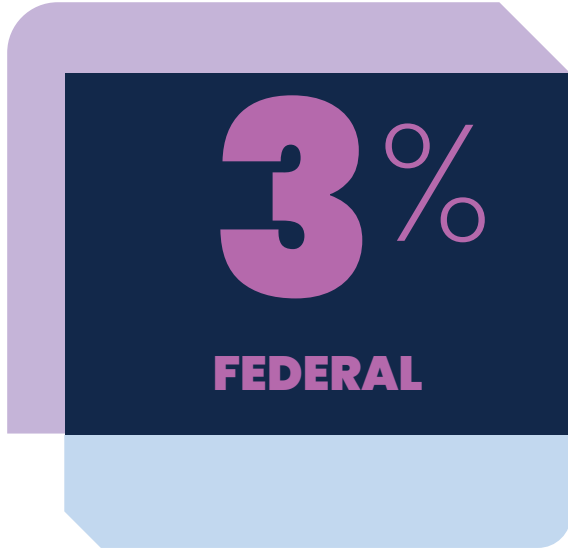
# General Fund Revenue 2025-26

## Largest Sources



# General Fund Revenue 2025-26

## Federal Sources



**IDEA Special Education**

~\$2.6 million

**Filter First**

~\$800,000

**Title I**

~\$1.0 million

~~**Headstart**~~

~~~\$600,000~~

**Title II, III, IV**

~\$600,000

# General Fund Expenditures 2025-26

## Salaries and Benefits

Salaries

Retirement

FICA

Health, Dental, Vision,  
Long-Term Disability,  
and Life Insurance

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**82%**

## Purchased Services

Custodial Services

Utilities - Water/Phone

Sub Costs - EduStaff

Software License Fees

Repairs & Maintenance

Conferences and C/S

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**11%**

## Supplies

Teaching Supplies

Textbooks

Utilities - Natural Gas  
and Electricity

Fuel, Tires and  
Batteries

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**5%**

## Other

Special Education  
Tuition Payments

ACE, Virtual Classes  
and Dual Enrollment

Building and Site  
Improvements

Operating Transfers to  
Capital Projects Funds

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**2%**

# Key Assumptions

Maintain High Quality Instruction and Programming

## Literacy

EL Skills Block  
(K-2 Foundational Skills)

Wit & Wisdom (K-5 ELA)



## Math

Illustrative Math (Middle  
School and High School)

Everyday Math (K-5)



# Key Assumptions

Maintain High Quality Instruction and Programming

## Focuses

Opportunities for  
Teacher Collaboration

Staff:Student Ratios

Staff Retention

Safety and Security



## Supports for Students

Acceleration

Intervention

Social Emotional Learning



# Budget Development Factors 2026–27

## Key factors to consider

- Governor's **School Aid** Budget
- State Economy
- **Enrollment** Projections
- Federal Funding Impacts
- Maintain a **Fund Balance** that falls within the Board Policy of 10–15%



# Revenue Parameters & Assumptions



## Pupil Enrollment

Decline of 100 pupils

Birth rate decline in  
Oakland Cty



## Foundation Allowance

Governor's proposal -  
\$250

House and Senate -  
Not released



## Categorical Funding

Special Education

At-Risk

Bilingual

# Revenue Parameters & Assumptions



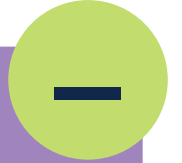
## Federal Revenue

Decrease - Headstart  
Flat - All other programs



## Interdistrict Revenue

Flat - PA-18 County  
Special Education



## Nutrition Svcs Indirect Costs

Continue transfers to support General Fund  
Noon supervisor costs

# Expenditure Parameters & Assumptions

## Wages and Benefits



**Increase** – Budgeted at Negotiated Levels

## Replacement Savings



10 Teacher **Retirements**

## MPSERS Retirement



**Decrease** in rate by 2.40 percentage points to **27.51%**

## Fringe Benefits



**5% Increase**

## Utility Costs



**3% Increase**

## Custodial Costs



**Based on awarded contract**

## Transfer to Capital



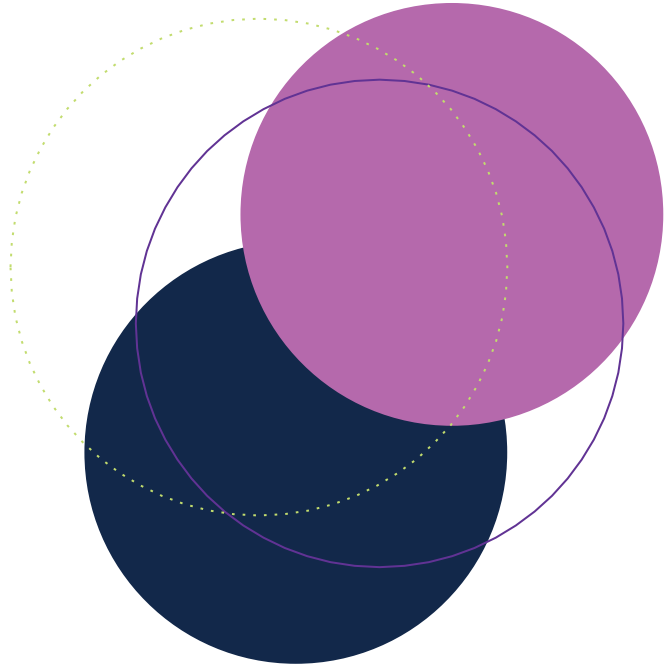
Transfer to **Bus Purchase/Maint Fund** – \$600k

## Transfer to Capital



Transfer to **Technology/Other Proj Fund** – \$300k

# Current Unknowns



## Funding for 2026–27

House and Senate Budget Bills - Not Released

## Approval of 2026–27 Budget

Prior to July 1, 2026? November 2026?

## Enrollment and Staffing

Projections are Used for Enrollment which Drives Staffing

## Federal and State Economies

Continue to Monitor Funding Impacts and Cost Pressures

# Budget Timeline 2026-27

- **4/7/26** Board approval of resolution to conduct public hearing on budget
- **4/7/26** Board review of timeline/assumptions/parameters
- **5/28/26** Budget Document to Board for 6/2/26 Board meeting
- **6/2/26** Conduct public hearing on the proposed budget
- **6/2/26** Board study session on the proposed budget
- **6/16/26** Board approves the 2026/27 budget
- **6/16/26** Set 2026 tax levies



# RESOLUTION TO HOLD THE PUBLIC HEARING

## FARMINGTON PUBLIC SCHOOL DISTRICT RESOLUTION TO HOLD THE PUBLIC HEARING ON THE FY 2027 BUDGET

Farmington, Michigan

A regularly scheduled meeting of the Board of Education of the Farmington Public School District was held in the Farmington Public School District on the 7th day of April, 2026, at 6:00 p.m.

The meeting was called to order by \_\_\_\_\_ President.

Present:

Absent:

The following resolution was offered by Member \_\_\_\_\_ and supported by Member \_\_\_\_\_.

**WHEREAS**, Act 43 of the Public Acts of the Second Extra Session of 1963 of the State of Michigan provides that every local unit of government, including a school district, shall provide for a public hearing to be held on its proposed budget, notice of such hearing to be given by publication in a newspaper of general circulation within such unit at least six (6) days prior to such hearing; and

**WHEREAS**, such notice is required to include the time and place of such hearing and also state the place where a copy of such budget is available for public inspection; and

**WHEREAS**, the Public Acts of Michigan of 1995 provides that the notice shall also include the following statement:

The property tax millage rate proposed to be levied to support the proposed budget will be a subject of this hearing.

**WHEREAS**, each local unit is required to hold such public hearing prior to final adoption of its budget; and

**WHEREAS**, this Board of Education will carefully examine its estimated operating expenses and its estimated revenues for the 2026-2027 fiscal year on June 2, 2026;

### NOW, THEREFORE, BE IT RESOLVED THAT:

1. A public hearing shall be held on June 2, 2026, at the regular Board meeting beginning at 6:00 P.M. for the purpose of receiving testimony and discussing the 2026-2027 budget.
2. The Secretary of the Board of Education is hereby authorized and directed to publish notice of such public hearing, said notice to be substantially in the form of attached Exhibit A, in the newspaper of general circulation within the School District. The notice shall be published not less than six (6) days before the public hearing and shall comply with all requirements of Act 43 of the Public Acts of the Second Extra Session of 1963 of the State of Michigan, as amended by the Public Acts of Michigan of 1995.
3. The Secretary of the Board of Education is hereby authorized and directed to send timely written notice of the time, date, and place of public hearing to all newspapers of general circulation within the School District.
4. The Secretary of the Board of Education shall post notice of the public hearing in compliance with the Michigan Open Meetings Act.

AYES:

NAYS:

Resolution declared adopted.

Dr. Cheryl B. Blau, Secretary  
Board of Education



# Questions?

*Farmington*  
PUBLIC SCHOOLS

*Farmington*  
PUBLIC SCHOOLS

# **BUDGET DEVELOPMENT TIMELINE AND PARAMETERS**

## **2026/27**

### 2026/27 Budget Development Timeline

|         |                                                                  |
|---------|------------------------------------------------------------------|
| 4/7/26  | Board approval of resolution to conduct public hearing on budget |
| 4/21/26 | Board of Education Review of timeline/assumptions/parameters     |
| 5/28/26 | Budget Document to Board of Education for 6/2/26 Board meeting   |
| 6/2/26  | Board study session on proposed budget                           |
| 6/2/26  | Conduct budget and truth in budgeting hearing                    |
| 6/16/26 | Adopt the 2026/27 budget                                         |
| 6/16/26 | Set tax levy                                                     |

### 2026/27 Budget Parameters

Budget parameters are developed by the Business Office and reviewed by Central Office Cabinet. These parameters are then presented to and discussed with the Finance and Facilities Committee Meeting and then presented to the Board of Education at a regular public meeting. Input received at the Committee meeting or Board meeting is incorporated. These parameters become the basis for the ensuing year's budget development. The focus will continue to be providing innovative and strong instructional programs as well as focusing on literacy and math.

While the current Governor continues to focus on providing additional and stable funding for public education in Michigan, school districts around the state continue to experience a decline in pupil count, which directly impacts a district's operating budget. We will continue to closely monitor our revenues as well as operating costs to maintain financial stability. The proactive budget process is intended to allow the District to prioritize its expenditures and align these with the anticipated revenue sources. The process is ongoing with a multi-year approach to meeting the budget challenges. The goal of each year's budget process is to maintain a fund balance that at least falls within the board policy of 10-15 percent, if not higher.

The parameters for 2026/27 are as follows:

1. Student enrollment will be forecast using Plante Moran RealPoint (PMR) updated projections. PMR estimates enrollment to decrease by 100 students. The Young Fives (Kindergarten) program continues to attract students into the district since it was introduced two years ago, however the live births in Oakland County for the last two years have been down. We are also seeing enrollment decline across all grades with continued exit points being 6<sup>th</sup> grade and 9<sup>th</sup> grade. A decline of 100 students has been factored into the 2026/27 budget based upon these outside enrollment projections and school of choice applicants.
2. The economy in Michigan continues to be stable despite the record high inflation over the last few years. Gretchen Whitmer, Michigan's Governor, presented her Omnibus budget on February 11, 2026 and proposed funding increases for K-12 Education. Her proposal continues moving Michigan towards a weighted funding formula. The foundation allowance increase was proposed at \$250 per pupil, which is a 2.5% increase in the base foundation.

There were also funding increases proposed for At-Risk, English Learners, Special Education, Career and Technical Education and School Readiness Preschool programs. The House and Senate have not presented a budget at this time. Although the Governor's budget is promising and the School Aid Fund is stable, the General Fund is not in good shape and hundreds of millions of dollars continue to be taken from the School Aid Fund to support Community Colleges and Higher Education instead of going to support K-12 education. There are various proposals in the public eye, such as eliminating all property taxes, that could severely impact funding for K-12 education. It is also a major election year and there are questions as to whether a budget will be completed before the election in November. This would be devastating for school districts as we will be almost half way through our fiscal year at that point. A \$200 increase in the foundation allowance will be used as an estimate until the Senate and House present their budget proposals. For 2026/27, \$12,126 per pupil will be used which includes a \$200 increase, however it's important to note that \$103 of our foundation allowance is in a separate categorical, 20M, and there is a higher risk of losing this amount. After the Senate and House versions are released, we will consider whether any adjustment to the increased per pupil foundation allowance for 2026/27 is necessary.

3. We anticipate that many of the categorical funding areas, such as adult education, early childhood and retirement funding, will continue at their current levels. Increases were proposed by the Governor for At-risk, special education and retirement funding, however flat funding will be assumed for the 2026/27 budget. As mentioned above, the Governor has proposed increases for several other categoricals, however we will wait to see the House and Senate proposals before including any increases in funding.
4. Revenues from the nutrition services program will continue to cover direct program expenditures and the maximum amount of dollars will be budgeted to be transferred back to the general fund to support a portion of the indirect costs. Indirect costs are those costs not directly attributable to one cost objective. An example would be human resources, business services and custodial costs. These functions support the nutrition services program but the costs are not specifically identifiable to charge them to the fund. Currently the Nutrition Services Fund transfers approximately \$324,000 or 12.64% of total expenditures, excluding food costs, capital outlay and contract costs greater than \$25,000.
5. Federal grants which are received on an annual basis are expected to remain at the same level and are budgeted so that proceeds equal the budgeted expenditures. We will continue to closely monitor federal grants as several positions are paid through these funds. Should a portion of these funds be eliminated or not continued by the Federal Government, we would need to determine an alternate source of revenue to maintain these positions. The District will not operate a Head Start preschool program effective July 1, 2026 due to student enrollment requirements put in place by the State this past year. Costs that were previously charged to Head Start will be covered by Title I, Part A with no impact on students.
6. Revenues for PA-18, which is the funding received from Oakland Schools for the county-wide millage to help support special education costs, is projected to remain flat based upon preliminary estimates provided to local districts at the end of March.
7. Wage costs will be budgeted at negotiated levels. At the current time, the District has a two-year contract, expiring 6/30/26, with its paraprofessional and secretarial staff and a three-year contract, expiring 6/30/27, with its bus drivers. Two-year contracts, expiring 8/20/27 are in place with its teachers and school administrators. A one-year contract, expiring 6/30/26, is in place with the District's maintenance and cafeteria staff. Negotiations are currently in process and estimates will be incorporated into the forecast for fiscal planning purposes only. Social security and Medicare costs will be budgeted as 7.65% of negotiated wages.
8. Reductions in wages and benefits for replacement savings for 10 teacher retirements has been included based upon the known the retirements at the present time.
9. The projected MPERS retirement rate will be at **27.51%** of wages, a decrease of 2.40 percentage points over 2025/26 rate paid by the District directly, with an additional 13.51% for the Unfunded Actuarial Accrued Liability (UAAL) liability for a total rate of **41.02%**. If you recall, in 2024/25, the

Legislature proposed that the 3% Health Care Fund amount employees were paying for the OPEB plan was no longer necessary and that the retirement rate Districts paid into the system could be reduced by 5.75 percentage points going forward. If there was any need to fund the 3% for the health care liability, the District would be required to pay it. In the current year, the rate only decreased by 1.45 percentage points, and with this decrease of 2.50 percentage points, we are still not at the 5.75 reduction promised two years ago. A retirement rate of 41.0% will be used for the 2026/27 budget.

10. Based upon current claims cost data, our claims are in line with our projected plan costs. However, as health insurance costs continue to rise, our current illustrative rates will most likely need to be adjusted again in 2026/27. Employees continue to contribute between 20 – 30% of the illustrative rate for the plan cost. The Insurance Advisory Committee continues to monitor health insurance costs. For many years, there were positive results in the Benefit Stabilization fund, however a significant increase in claims costs occurred for the last few years with the District now seeing costs stabilize. A 5% increase in benefit costs has been included in the General Fund for 2026/27. Any claims overages that may occur in the current year would be absorbed by the Benefit Stabilization Fund.
11. Revenues from tuition based preschool education will cover direct program costs, as well a portion of indirect program costs. In a typical year, preschool education covers approximately 4.0% of its indirect costs. With the Free Pre-K for All (Great Start Readiness Program) initiative approved by the Legislature and Governor in 2024/25, significantly more preschool funds are coming from the State as all preschoolers qualify for the program versus it being income based. The balance of preschool revenues will now come from Title I, Part A with the elimination of the Headstart program due to enrollment requirements.
12. Special education programs, in collaboration with other school districts, will continue to align staffing similar to the center program design model of the ISD. Other school districts will be billed for their proportionate share of students educated within the programs. Approximately \$223,000 will be budgeted for 2026/27 based upon the 2025/26 estimated revenue.
13. The Capital Projects Technology Fund had a fund balance of \$2,390,224 at June 30, 2025. This fund has been used in the past to keep equipment in the District's network operations center up-to-date and for the purchase of staff and student computers, printers and other ancillary technology equipment needs. In the 2025/26 budget, \$300,000 is being transferred into this fund from the General Fund for future technology needs. An additional \$300,000 will be budgeted to be transferred into this fund from the General Fund in 2026/27.
14. Expenditures for bus purchases and maintenance (large capital projects) were made from the Bus Purchases/Maintenance Fund prior to the 2015 and 2020 Building & Site Funds (bond funds). The Bus Purchases/Maintenance Fund had a fund balance of \$4,640,132 at June 30, 2025. In the 2025/26 budget, \$600,000 is being transferred into this fund from the General Fund for bus replacements and future capital needs. An additional \$600,000 will be budgeted to be transferred into this fund from the General Fund in 2026/27.
15. The District will continue to explore and implement cost savings and cost containment measures. The District has several initiatives in place to do this such as the Green Team and the Energy Savings Program.
16. Other costs and revenues are anticipated to remain flat with the exception of contracted custodial costs which are based upon the awarded contract and utilities which are estimated to increase approximately 3% over 2025/26 estimates.
17. To provide transparency, financial and budget reports are made available to the public on the District's website. Financial reports will continue to be prepared in accordance with the International Association of School Business Officials Certificate of Excellence in Financial Reporting, the highest standard of excellence.

**April 7, 2026**

Regular Meeting of the Board of Education

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**IX. PRESIDENT'S STATEMENT BEFORE PUBLIC COMMENTS (2).**

During the Public Comment portion of our Board meeting, members of the community are welcome to address the Board. Each community member will have up to [????] minutes to speak. A timer on the screen will display the [????]-minute countdown for each speaker so comments are contained within the time allowed. Please address your comments to the Board and speak directly into the microphone on the podium. If your comment is related to a student or staff member, please use caution in stating names of individuals where protection of privacy would be appropriate.

The Board will respectfully listen to comments, but generally the Board does not respond to public comment. In some cases, it might be appropriate for someone to follow up with you to address concerns.

**April 7, 2026**

Regular Meeting of the Board of Education

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## **X. ACTION ITEMS**

### **X.A. APPROVAL OF NUTRITIONAL SERVICES PURCHASE**

**Presenter:** Jennifer Kaminski, Assistant Superintendent, FPS

I move that the Board of Education approve the purchase of a combi oven for Gill Elementary School from Stafford-Smith, Inc. in the amount of \$43,867, utilizing Sourcewell pricing and funded through the Nutrition Services Fund per the MDE-approved Food Service Spend Down Plan.

### **X.B. APPROVAL OF FURNITURE PURCHASE**

**Presenter:** Brad Paddock, Assistant Superintendent, FPS

**With:** Jennifer Kaminski, Assistant Superintendent, FPS

I move that the Board of Education approve a furniture purchase not to exceed \$50,000 from the General Fund to replace Transportation staff lounge furniture and furnish Maxfield Education Center's hallway waiting areas, utilizing OMNIA Contract #R240112.

### **X.C. APPROVAL OF RESOLUTION TO HOLD THE PUBLIC HEARING FISCAL YEAR 2027 BUDGET**

**Presenter:** Jennifer Kaminski, Assistant Superintendent, FPS

I move that the Board of Education approve the resolution to hold a Public Hearing on the FY 2027 Budget on June 2, 2026, and waive the reading of the resolution.

### **X.D. APPROVAL OF RESOLUTION RECOGNIZING NORTH FARMINGTON HIGH SCHOOL FOR STATEWIDE RECOGNITION (MASC/MAHS)**

**Presenter:** Dr. Kelly M. Coffin, Superintendent, FPS

I move that the Board of Education approve the resolution recognizing North Farmington High School students and advisers for earning the Exceptional Service Project Award at the 2026 Michigan Student Leadership State Conference, and waive the reading of the resolution.

# Memorandum

To: Members of the Board of Education  
From: Anne Stevens, Director, Nutrition Services  
Date: 3/02/2026  
Subject: Combi Oven Purchase – Gill Elementary

The Nutrition Services Department is requesting approval to purchase a double-stacked Blodgett combi oven at Gill Elementary.

The existing double-stacked convection oven is at the end of its useful life and is approximately 40 years old. The useful life of commercial kitchen equipment, including ovens, is 10 - 15 years. Product quality has become inconsistent due to uneven cooking performance, and replacement parts are increasingly difficult to source. This has resulted in operational inefficiencies and increased risk of downtime. Continued reliance on this equipment presents a risk to meal production consistency and overall service reliability.

The proposed combi oven will significantly improve production efficiency and food quality based on technology enhancements in new equipment being manufactured. Combination ovens operate using convection, steam, or a combination of both, allowing for precise temperature and humidity control. This technology supports consistent cooking results, improved product yield, reduced shrinkage, and shorter cook times. The upgrade aligns with our objective of enhancing meal quality while maintaining labor efficiency.

Three quotes were received for the combi oven based upon Federal Procurement requirements. The recommended vendor is Gold Star Products which submitted a quote of \$42,020.08. Two other quotes were obtained, both of which were higher than Gold Star Products. In addition to the oven, the following is also included in the quote:

- Removal and disposal of existing ovens
- Delivery and installation
- Equipment setup and commissioning
- On-site chef training for staff

The equipment is available for prompt delivery upon issuance of a purchase order.

Minor plumbing modifications will be required to support installation. Quotes for this work have been solicited with the work anticipated to be completed during Spring Break, minimizing disruption to daily operations.

If approved by the Board of Education, the purchase will be funded through the Nutrition Services Fund. This purchase is included in the Nutrition Services Food Service Account Spend Down Plan submitted to the Michigan Department of Education (MDE).

# GOLD STAR PRODUCTS

**DESIGN - EQUIPMENT - SUPPLIES - DISPOSABLES**  
**21680 COOLIDGE HWY, OAK PARK, MI 48237 - 800.800.0205**

03/02/2026

## Quote

To: Gill Elementary School- Blodgett

From: Gold Star Products  
 Luke Rygh  
 21680 Coolidge Hwy  
 Oak Park, MI 48237-3109  
 (630)723-8315 (Contact)

| Item | Qty  | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Sell        | Sell Total  |
|------|------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------|
| 1    | 1 ea | <b>COMBI OVEN, ELECTRIC</b><br>Blodgett (Middleby) INVOQ 62BLE/62BLE<br>Blodgett INVOQ Model No. 62BLE/62BLE, Combi Oven Steamer, Electric, boilerless, 62BLE stacked on 62BLE, capacity (12) 18" x 26" full size sheet or (24) 12" x 20" full size hotel (GN 1/1) pan capacity (standard), Stacking kit included, (2) + (2) side racks with non-tilt support rails, (5) + (5) stainless steel wire racks (included), touch screen controls, SmartChef program, MenuPlanner, CombiSpeed/CombiSense cooking modes, built-in hand shower, stores up to 1,500 recipes, CombiSteam system with Injection Steam, external temperature probe, Delta-T cooking, Cook & Hold, USB port, HACCP, CareCycle Tablet-based automatic cleaning system, heat protection with triple-pane glass door, stainless steel exterior & interior, cULus, NSF, CE, Energy Star® | \$32,259.20 | \$32,259.20 |
|      | 1 ea | MDD-1001 1-year OK subscription, CW2 module (WiFi), no SAP (NET price displays only in the quote)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$303.85    | \$303.85    |
|      | 1 ea | 1 year parts & labor warranty, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |             |             |
|      | 1 ea | K-12 Extended Warranty: Extends the warranty to 2 years parts & labor 5 years boiler warranty                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |             |             |
|      | 1 ea | It is the sole responsibility of the customer/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 | CHEF TRAINING Chef training assistance on-site, included for each new                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |             |             |



| Item | Qty  | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Sell       | Sell Total |
|------|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|
|      |      | location, to be coordinated with a local designated Middleby rep chef once the combi installation process has been successfully completed                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      | 2 ea | (2) 480v/60/3-ph                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | \$153.21   | \$306.42   |
|      | 1 ea | Blodgett Professional Installation (please refer to PDF attachment for more details on this service)                                                                                                                                                                                                                                                                                                                                                                                                            | \$3,600.00 | \$3,600.00 |
|      |      | INCLUDES:                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |      | * Pre-site survey (\$500)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |      | * Parts Kit (\$1200)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |            |            |
|      |      | * Equipment unloading/unpacking/setup, connection of utilities                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |
|      |      | * Final equipment startup                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |      | Cost covers up to 2 hours and 100 miles round trip ONLY.<br>Water filter(s) installation NOT included. By others.                                                                                                                                                                                                                                                                                                                                                                                               |            |            |
|      |      | Customer is responsible for overtime or additional travel. Consignee receiving the equipment MUST inspect for damage and verify number of pieces shipped is the correct number of pieces being delivered. If damage or missing pieces are found and not signed for as such with the carrier at time of delivery, it is the dealers responsibility to replace at their expense.                                                                                                                                  |            |            |
|      |      | Based On Model #, Kit Includes Plumbing/Electrical Kit (Wires, Conduit, Connectors, Terminal Block, Couplings, Elbows, Cooper Tee, Support Pike Kit, Hose And Water Fittings) (NET)                                                                                                                                                                                                                                                                                                                             |            |            |
|      | 1 ea | A Pre-Installation Site Survey will be scheduled by Blodgett service with a designated ASA. This process ensures the site has proper space and connections for gas, electric, drain & water and is 100% compliant to our equipment requirements. New received Purchase Orders will automatically be processed in our system and be given a final ship date only upon successful completion & submission of the Pre-Installation Site Survey (Pre-site inspection checklist form available in documents section) |            |            |
|      | 1 ea | Advanced shipping (to dealer or ASA) can be arranged upon a customer's specific request, meaning that we could still ship out a unit upon receiving a PO (if requested so), but it will need to be at the customer's own risks, and any storage fees/returns/restocking fees/modifications required as a result of unsafe destination warehouse conditions, missing or inadequate site inspection, results in full financial responsibility incurred by the dealer/KES partner                                  |            |            |
|      | 1 ea | 2.76" (70mm) spacing, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |
|      | 1 ea | Top Oven: Door hinged on right (controls remain on right)                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$546.05   | \$546.05   |
|      | 1 ea | Bottom Oven: Door hinged on right (controls remain on right)                                                                                                                                                                                                                                                                                                                                                                                                                                                    | \$546.05   | \$546.05   |
|      | 4 ea | Backflow preventer (two needed per section)                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | \$167.31   | \$669.24   |

| Item | Qty  | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Sell                   | Sell Total         |
|------|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|--------------------|
|      | 1 ea | Casters, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                        |                    |
|      | 1 ea | TruH2O RO500 with TruH2O ST15 Reverse osmosis water treatment system (recommended for poor quality water) (NET)                                                                                                                                                                                                                                                                                                                                                                                                                                | \$3,307.33             | \$3,307.33         |
|      | 1 bx | 63768 Blodgett INVOQ CareCycle Clean tab for oven interior wash (150 PER BOX) (NET)                                                                                                                                                                                                                                                                                                                                                                                                                                                            | \$167.89               | \$167.89           |
|      | 1 bx | 63769 Blodgett INVOQ CareCycle Descal tab for oven descaling (150 PER BOX) (NET)                                                                                                                                                                                                                                                                                                                                                                                                                                                               | \$139.05               | \$139.05           |
|      |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | <b>Extended Total:</b> | <b>\$41,845.08</b> |
| 2    | 1 ea | <b>TERMS</b><br>Gold Star Products TERMS<br>TERMS<br><br>A. School purchase order required in lieu of deposit<br><br>B. Net 30 day terms<br><br>C. An Administrative fee of 4% will be added to all Credit Card payments<br><br>D. After orders have been placed with the manufacturers, any changes made, or the cancellation of any item, at the direction of the Owner, will result in change/cancellation charges and Owner will be responsible for such charges.<br>An Administrative fee of 4% will be added to all Credit Card payments |                        |                    |
| 3    | 1 ea | <b>REMOVE DISPOSE</b><br>Gold Star Products REMV DISP<br>Remove and dispose of existing double stack convection oven.<br>Disconnect of gas line and electrical are by others                                                                                                                                                                                                                                                                                                                                                                   | \$175.00               | \$175.00           |
|      |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | <b>Extended Total:</b> | <b>\$175.00</b>    |
|      |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | Total                  | \$42,020.08        |

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

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



02/17/2026

# Quote

To: Farmington Public School District  
Anne Stevens  
25000 Middlebelt Rd.  
Farmington Hills, MI 48336  
248-489-3744 (Contact)  
anne.stevens@fpsk12.net

From: Stafford Smith, Inc.  
Tom Jaskiewicz  
916 N Euclid Ave  
Suite #2  
Bay City, MI 48706  
(989)684-4455 3502 (Contact)  
(989)509-6024 (Fax)  
tjaskiewicz@staffordsmith.com

Project: Gill Elementary - Blodgett -  
Farmington Hills, MI  
SOURCEWELL PRICING

Job Reference Number: 35636

Due to global supply chain issues, freight surcharges and changing tariff rates, Stafford Smith shall not be responsible for any unforeseen surcharges, price increases, tariffs or any other increases in cost after the order is placed. These costs will be passed along to the customer.

| Item | Qty  | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Sell        | Sell Total  |
|------|------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------|
| 1    | 1 ea | <b>COMBI OVEN, ELECTRIC</b><br>Blodgett (Middleby) INVOQ 62BLE/62BLE<br>Blodgett INVOQ Model No. 62BLE/62BLE, Combi Oven Steamer, Electric, boilerless, 62BLE stacked on 62BLE, capacity (12) 18" x 26" full size sheet or (24) 12" x 20" full size hotel (GN 1/1) pan capacity (standard), Stacking kit included, (2) + (2) side racks with non-tilt support rails, (5) + (5) stainless steel wire racks (included), touch screen controls, SmartChef program, MenuPlanner, CombiSpeed/CombiSense cooking modes, built-in hand shower, stores up to 1,500 recipes, CombiSteam system with Injection Steam, external temperature probe, Delta-T cooking, Cook & Hold, USB port, HACCP, CareCycle Tablet-based automatic cleaning system, heat protection with triple-pane glass door, stainless steel exterior & interior, cULus, NSF, CE, Energy Star® | \$32,887.00 | \$32,887.00 |
|      | 1 ea | MDD-1001 1-year OK subscription, CW2 module (WiFi), no SAP (NET price displays only in the quote)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$310.00    | \$310.00    |
|      | 1 ea | 1 year parts & labor warranty, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |             |             |
|      | 1 ea | K-12 Extended Warranty: Extends the warranty to 2 years parts & labor 5 years boiler warranty                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |             |             |
|      | 1 ea | It is the sole responsibility of the customer/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                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             |             |

| Item | Qty | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Sell       | Sell Total |
|------|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|
|      |     | 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 |     | CHEF TRAINING Chef training assistance on-site, included for each new location, to be coordinated with a local designated Middleby rep chef once the combi installation process has been successfully completed                                                                                                                                                                                                                                                                                                 |            |            |
| 2 ea |     | (2) 480v/60/3-ph                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | \$156.00   | \$312.00   |
| 1 ea |     | Blodgett Professional Installation (please refer to PDF attachment for more details on this service)                                                                                                                                                                                                                                                                                                                                                                                                            | \$3,675.00 | \$3,675.00 |
|      |     | INCLUDES:                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |     | * Pre-site survey                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |            |            |
|      |     | * Parts Kit                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |            |            |
|      |     | * Equipment unloading/unpacking/setup, connection of utilities                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |
|      |     | * Final equipment startup                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |     | Cost covers up to 2 hours and 100 miles round trip ONLY.<br>Water filter(s) installation NOT included. By others.                                                                                                                                                                                                                                                                                                                                                                                               |            |            |
|      |     | Customer is responsible for overtime or additional travel. Consignee receiving the equipment MUST inspect for damage and verify number of pieces shipped is the correct number of pieces being delivered. If damage or missing pieces are found and not signed for as such with the carrier at time of delivery, it is the dealers responsibility to replace at their expense.                                                                                                                                  |            |            |
|      |     | Based On Model #, Kit Includes Plumbing/Electrical Kit (Wires, Conduit, Connectors, Terminal Block, Couplings, Elbows, Cooper Tee, Support Pike Kit, Hose And Water Fittings) (NET)                                                                                                                                                                                                                                                                                                                             |            |            |
| 1 ea |     | A Pre-Installation Site Survey will be scheduled by Blodgett service with a designated ASA. This process ensures the site has proper space and connections for gas, electric, drain & water and is 100% compliant to our equipment requirements. New received Purchase Orders will automatically be processed in our system and be given a final ship date only upon successful completion & submission of the Pre-Installation Site Survey (Pre-site inspection checklist form available in documents section) |            |            |
| 1 ea |     | 2.76" (70mm) spacing, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |
| 1 ea |     | Top Oven: Door hinged on right (controls remain on right)                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$557.00   | \$557.00   |
| 1 ea |     | Bottom Oven: Door hinged on right (controls remain on right)                                                                                                                                                                                                                                                                                                                                                                                                                                                    | \$557.00   | \$557.00   |
| 4 ea |     | Backflow preventer (two needed per section)                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | \$171.00   | \$684.00   |
| 1 ea |     | Casters, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |            |            |
| 1 ea |     | TruH2O RO500 with TruH2O ST15 Reverse osmosis water treatment system (recommended for poor quality water) ( WATER TEST WOULD BE NEEDED TO VERIFY IF NEEDED)                                                                                                                                                                                                                                                                                                                                                     | \$3,372.00 | <Optional> |
| 1 bx |     | 63768 Blodgett INVOQ CareCycle Clean tab for oven interior wash (150 PER BOX) (NET)                                                                                                                                                                                                                                                                                                                                                                                                                             | \$171.00   | \$171.00   |
| 1 bx |     | 63769 Blodgett INVOQ CareCycle Descale tab for oven descaling (150 PER BOX) (NET)                                                                                                                                                                                                                                                                                                                                                                                                                               | \$142.00   | \$142.00   |

| Item | Qty  | Description                                                                                                                                                        | Sell                                    | Sell Total         |
|------|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|--------------------|
|      |      | PER BOX) (NET)                                                                                                                                                     |                                         |                    |
|      |      |                                                                                                                                                                    | <b>Extended Total:</b>                  | <b>\$39,295.00</b> |
| 2    | 1 ea | <b>WATER TESTING KIT</b><br>Everpure EV650020<br>Everpure® Digital Pocket TDS Meter, 0-9990 ppm TDS; temperature reading 32-176°F, "hold" function, with soft case | \$85.00                                 | <Optional>         |
|      |      |                                                                                                                                                                    | <b>Extended Total: &lt;Optional&gt;</b> | <b>\$85.00</b>     |
| 3    | 1 ea | <b>LABOR</b><br>JEFF LEVASSEUR LABOR<br>Labor to remove and dispose of existing convection oven. Includes delivery, set in place of combi.                         | \$1,200.00                              | \$1,200.00         |
|      |      |                                                                                                                                                                    | <b>Extended Total:</b>                  | <b>\$1,200.00</b>  |
| 4    |      | <b>SOURCEWELL CONTRACT</b><br>Sourcewell contract pricing. Contract number 063022-STF                                                                              |                                         |                    |

Subtotal \$40,495.00  
Total \$40,495.00

*R/O H<sub>2</sub>O Treatment \$ 43,867*



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Growth

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- 12-month term: **\$3,580.97**
- 24-month term: **\$1,889.09**
- 36-month term: **\$1,327.83**
- 48-month term: **\$1,048.42**
- 60-month term: **\$882.39**

\*Payments subject to change based on credit approval



Scan QR code above to apply today

For assistance, contact:

**Joe Burns**  
Mobile: 410.977.2608  
[jburns@LEAFnow.com](mailto:jburns@LEAFnow.com)

**Rob Wasson**  
Mobile: 410.977.2607  
[rwasson@LEAFnow.com](mailto:rwasson@LEAFnow.com)

Prices Good Until: 03/12/2026

TERMS: Upon receipt of application for business account, signed quote/purchase order and review by the credit department, the down payment and terms will be established and shared with the customer and account executive. Stafford-Smith reserves the right to progress bill for equipment as needed. This includes items shipped by the manufacturer to Stafford-Smith for storage and is not conditional upon being installed, mechanically connected or operational. You are welcome to inspect all stored materials.

Stafford-Smith, Inc. shall retain security interest in all equipment, parts, small wares, accessories, attachments, additions, and any replacements of the above that have been installed, affixed to or used in connection with the items specified in this proposal until all amounts have been paid.

Should the Buyer sell or otherwise dispose of such collateral in violation of the terms of this

agreement, Stafford-Smith, Inc. retains an interest in the proceeds from such transactions. Buyer authorizes Stafford-Smith, Inc. to file a financing statement describing the collateral and a copy of this agreement and/or the credit application may be filed as a security agreement for granting a secured interest in Buyer's inventory and sales proceeds thereof.

Past due amounts constitute a default and are subject to service charges of 1 1/2% per month, collection costs, and attorney fees. Warranties are conditioned on your paying the full purchase price for the equipment.

In addition to non-payment, an act of default by the buyer will have occurred if the buyer fails to accept the order of goods or fails to perform any other covenants under this agreement. In the event of default, Stafford-Smith, Inc. may enter any business property and without breach of the peace take possession of any or all collateral and exercise our rights in the event of default of a secured party as specified under the Uniform Commercial Code. Should any disputes arise, Buyer consents to the jurisdiction of the Courts of Kalamazoo County, State of Michigan.

Except as otherwise provided herein, this proposal does not include any applicable State or Federal taxes, any charge for electrical wiring or plumbing and is subject to acceptance by buyer and seller within fifteen (15) days from the date of this quote and only in accordance with the terms stated.

When ordering drop-ship equipment, please be aware to inspect your order immediately upon receipt. You may request the driver wait, for a reasonable amount of time, while you inspect and they must comply to your request. If the driver refuses to wait, please mark the receipt "driver not willing to wait" and contact Stafford-Smith within (48) hours in order for a claim to be filed. If there is damage, you may refuse or you can accept and note the damage. Please take photos, if possible, to assist in filing the claim. You must keep all original cartons, even if you accept the damage, so Stafford-Smith can pursue a freight claim on your behalf. Please send the bill of lading and any additional documentation to your Stafford-Smith representative.

If you don't have time to inspect when delivered, you have up to (48) hours to inspect and notify us immediately if there is an issue so we can address the best way to handle the claim. If not notified within (48) hours, your claim may not be valid.

We have implemented a 3.0% convenience fee on credit card transactions. As an alternative we also accept ACH, ECheck and wire transactions and you can pay directly from our website.

I agree to the terms set forth in the application, this quote hereof and offer to purchase described goods and services as proposed hereby.

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

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

Project Grand Total: \$40,495.00



1/8/2026

# Quote

To: Bell & Sons, Inc.  
 Greg Bell  
 26514 W. Seven Mile Rd.  
 Redford, MI 48240  
 313.531.2119  
 313.531.2119 (Contact)

From: Bell & Sons, Inc.  
 Greg Bell  
 26514 W. Seven Mile Rd.  
 Redford, MI 48240  
 313-802-7707  
 313.531.2119 (Contact)

Project: Gill Elementary - Blodgett -  
 Farmington Hills, MI

Job Reference Number: 35636

| Item     | Qty  | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Sell        | Sell Total  |
|----------|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------|
| <u>1</u> | 1 ea | <b>COMBI OVEN, ELECTRIC</b><br>Blodgett (Middleby) INVOQ 62BLE/62BLE<br>Blodgett INVOQ Model No. 62BLE/62BLE, Combi Oven Steamer,<br>Electric, boilerless, 62BLE stacked on 62BLE, capacity (12) 18" x 26" full<br>size sheet or (24) 12" x 20" full size hotel (GN 1/1) pan capacity<br>(standard), Stacking kit included, (2) + (2) side racks with non-tilt<br>support rails, (5) + (5) stainless steel wire racks (included), touch<br>screen controls, SmartChef program, MenuPlanner,<br>CombiSpeed/CombiSense cooking modes, built-in hand shower,<br>stores up to 1,500 recipes, CombiSteam system with Injection Steam,<br>external temperature probe, Delta-T cooking, Cook & Hold, USB port,<br>HACCP, CareCycle Tablet-based automatic cleaning system, heat<br>protection with triple-pane glass door, stainless steel exterior &<br>interior, cULus, NSF, CE, Energy Star® | \$34,451.57 | \$34,451.57 |
|          | 1 ea | MDD-1001 1-year OK subscription, CW2 module (WiFi), no SAP (NET<br>price displays only in the quote)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | \$295.00    | \$295.00    |
|          | 1 ea | 1 year parts & labor warranty, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             |             |
|          | 1 ea | K-12 Extended Warranty: Extends the warranty to 2 years parts & labor<br>5 years boiler warranty                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |             |             |
|          | 1 ea | It is the sole responsibility of the customer/purchaser of this<br>equipment to verify that the incoming water supply is<br>comprehensively tested and, if required, provide a means of water<br>treatment that would meet the compliance requirements with the<br>manufacturers water quality standards published on the product spec<br>sheet. Non-compliance with these minimum standards will<br>potentially damage this equipment and/or components and VOID the<br>original equipment manufacturers warranty                                                                                                                                                                                                                                                                                                                                                                       |             |             |
|          | 1 ea | CHEF TRAINING Chef training assistance on-site, included for each new<br>location, to be coordinated with a local designated Middleby rep chef<br>once the combi installation process has been successfully completed                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |             |             |



| Item | Qty  | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Sell       | Sell Total |
|------|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|
|      | 2 ea | (2) 480v/60/3-ph                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | \$148.75   | \$297.50   |
|      | 1 ea | Blodgett Professional Installation (please refer to PDF attachment for more details on this service)                                                                                                                                                                                                                                                                                                                                                                                                            | \$3,500.00 | \$3,500.00 |
|      |      | INCLUDES:                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |      | * Pre-site survey (\$500)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |      | * Parts Kit (\$1200)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |            |            |
|      |      | * Equipment unloading/unpacking/setup, connection of utilities                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |
|      |      | * Final equipment startup                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |            |
|      |      | Cost covers up to 2 hours and 100 miles round trip ONLY.<br>Water filter(s) installation NOT included. By others.                                                                                                                                                                                                                                                                                                                                                                                               |            |            |
|      |      | Customer is responsible for overtime or additional travel. Consignee receiving the equipment MUST inspect for damage and verify number of pieces shipped is the correct number of pieces being delivered. If damage or missing pieces are found and not signed for as such with the carrier at time of delivery, it is the dealers responsibility to replace at their expense.                                                                                                                                  |            |            |
|      |      | Based On Model #, Kit Includes Plumbing/Electrical Kit (Wires, Conduit, Connectors, Terminal Block, Couplings, Elbows, Cooper Tee, Support Pike Kit, Hose And Water Fittings) (NET)                                                                                                                                                                                                                                                                                                                             |            |            |
|      | 1 ea | A Pre-Installation Site Survey will be scheduled by Blodgett service with a designated ASA. This process ensures the site has proper space and connections for gas, electric, drain & water and is 100% compliant to our equipment requirements. New received Purchase Orders will automatically be processed in our system and be given a final ship date only upon successful completion & submission of the Pre-Installation Site Survey (Pre-site inspection checklist form available in documents section) |            |            |
|      | 1 ea | Advanced shipping (to dealer or ASA) can be arranged upon a customer's specific request, meaning that we could still ship out a unit upon receiving a PO (if requested so), but it will need to be at the customer's own risks, and any storage fees/returns/restocking fees/modifications required as a result of unsafe destination warehouse conditions, missing or inadequate site inspection, results in full financial responsibility incurred by the dealer/KES partner                                  |            |            |
|      | 1 ea | 2.76" (70mm) spacing, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |
|      | 1 ea | Top Oven: Door hinged on right (controls remain on right)                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$583.16   | \$583.16   |
|      | 1 ea | Bottom Oven: Door hinged on right (controls remain on right)                                                                                                                                                                                                                                                                                                                                                                                                                                                    | \$583.16   | \$583.16   |
|      | 4 ea | Backflow preventer (two needed per section)                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | \$178.68   | \$714.72   |
|      | 1 ea | Castors, standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |            |            |
|      | 1 ea | TruH2O RO500 with TruH2O ST15 Reverse osmosis water treatment system (recommended for poor quality water) (NET)                                                                                                                                                                                                                                                                                                                                                                                                 | \$3,532.10 | \$3,532.10 |
|      | 1 bx | 63768 Blodgett INVOQ CareCycle Clean tab for oven interior wash (150 PER BOX) (NET)                                                                                                                                                                                                                                                                                                                                                                                                                             | \$179.30   | \$179.30   |
|      | 1 bx | 63769 Blodgett INVOQ CareCycle Descale tab for oven descaling (150 PER BOX) (NET)                                                                                                                                                                                                                                                                                                                                                                                                                               | \$148.50   | \$148.50   |

| Item     | Qty | Description                                                                                                         | Sell                   | Sell Total         |
|----------|-----|---------------------------------------------------------------------------------------------------------------------|------------------------|--------------------|
|          |     |                                                                                                                     | <b>Extended Total:</b> | <b>\$44,285.01</b> |
| <u>2</u> |     | <b>NO FREIGHT CHARGES. NO CHARGE FOR DELIVER AND SET IN PLACE.<br/>CAN REMOVE EXISTING AT NO ADDITIONAL CHARGE.</b> |                        |                    |
|          |     |                                                                                                                     | Subtotal               | \$44,285.01        |
|          |     |                                                                                                                     | Total                  | \$44,285.01        |

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

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

Spec sheet

# Invoq Stackit 2/1 GN



Model 62BE / 62BG: injection and boiler steam electric oven / gas oven

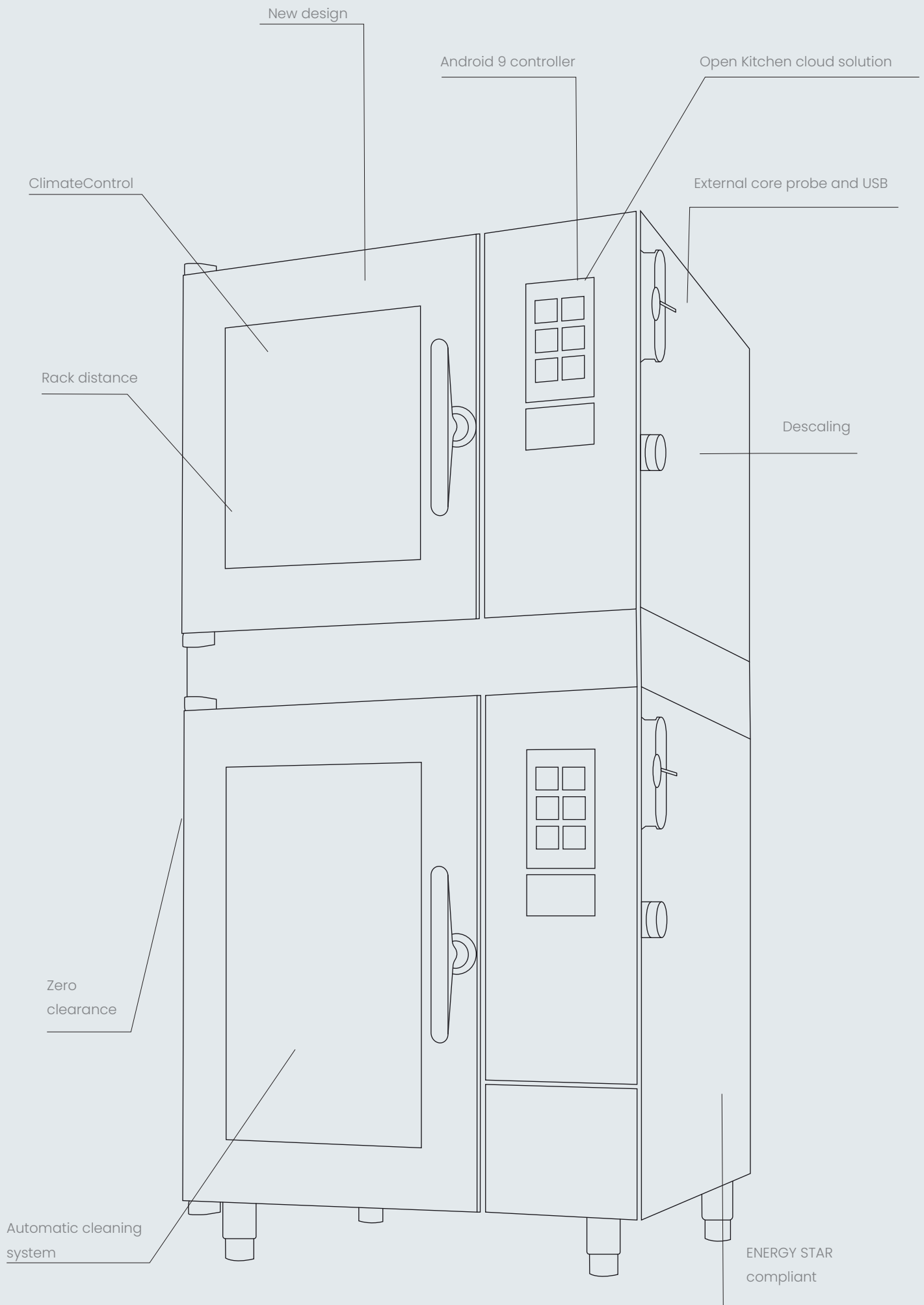
Model 62BLE / 62BLG: injection steam electric oven / gas oven

Model 102BE / 102BG: injection and boiler steam electric oven / gas oven

Model 102BLE / 102BLG: injection steam electric oven / gas oven



Invoq Stackit 2/1 GN



# A whole new oven experience

Stackit makes it possible to double your capacity without using more of your valuable floor space.

When stacking two ovens, you gain maximum flexibility. You can easily work in different cooking modes without it requiring more working space.

Stackit allows you to mix oven models, sizes, power supply and steaming technologies.

Both steam production and the automated cleaning system are controlled to utilize a minimum amount of energy and water without ever compromising quality results.

## CAPACITY 6-2/1 GN + 6-2/1 GN

- Full size sheet pans, 2/1 GN or 1/1 GN
- 2-piece racks with 2.75" (70 mm) runners or other options (p. 11)
- 7 + 7 trays 2/1 GN or 14 + 14 trays 1/1 GN
- 19.8 lbs maximum food load per tray
- 138.9 lbs + 138.9 lbs maximum food load per oven

## CAPACITY 10-2/1 GN + 6-2/1 GN

- Full size sheet pans, 2/1 GN or 1/1 GN
- 2-piece racks with 2.75" (70 mm) runners or other options (p. 11)
- 10 + 7 trays 2/1 GN or 20 + 14 trays 1/1 GN
- 19.8 lbs maximum food load per tray
- 198.4 lbs + 138.9 lbs maximum food load per oven

## Intelligence at the tip of your finger...

### ClimateControl

ClimateControl ensures best-in-class performance, controlling the air, heat and humidity levels.

It optimises processes and even shortens cooking times. The result is consistent uniformity and predictably high quality.

### CareCycle

Select between seven different cycles from Light to Intense, Turbo or Eco. The Invoq oven guides you through the process and suggests the optimal cleaning program and required amount of cleaning tablets for the desired cycle. This ensures that the ratio of detergent to water is always correct and you avoid overconsumption.

### MenuPlanner

MenuPlanner allows you to cook many different items, unsupervised at the same time, using a simple drag and drop interface. Both experienced and inexperienced users will appreciate the automatic notifications that ensure efficient, precise and on-time consistency.

### SmartChef

SmartChef helps you learn from the oven to develop your signature style. You select type of food, cooking method and temperature, and SmartChef will automatically guide you to a great result. Afterwards, you can save and, if necessary, edit the formula.

Invoq Stackit 2/1 GN

# Electricity

6-2/1 + 6-2/1 GN

## Dimensions & weight



|                                                       |                                            |
|-------------------------------------------------------|--------------------------------------------|
| Dimensions excl. handle, incl stand (HxWxD) [mm/inch] | 1764 x 1077 x 1032 /<br>69.4 x 42.4 x 40.6 |
| Dimensions incl. handle and stand (HxWxD) [mm/inch]   | 1764 x 1077 x 1114 /<br>69.4 x 42.4 x 43.8 |
| Shipping dimensions (HxWxD) [mm/inch]                 | 1863 x 1100 x 1250 /<br>73.3 x 43.3 x 49.2 |
| Net weight [kg/lbs]                                   | 334 / 737                                  |
| Net weight addition for Hybrid 6-2/1 GN [kg/lbs]      | 9 / 20                                     |
| Shipping weight [kg/lbs]                              | 354 / 781                                  |
| Clearance (left, back, right) [mm/inch]               | 0 x 0 x 40 / 0 x 0 x 1.6                   |
| Maximum working height [mm/inch] basic stand          | 1598 / 62.9                                |

## Power requirements



|                             | Top oven | Bottom oven |
|-----------------------------|----------|-------------|
| Power consumption [kW]      | 22.3     | 22.3        |
| Convection output [kW]      | 21       | 21          |
| Grid supply frequency [Hz]  | 60       | 60          |
| <b>Voltage 208 V 3Ph AC</b> |          |             |
| Amperage [A]                | 64       | 64          |
| RCD model                   | B/F      | B/F         |
| <b>Voltage 240 V 3Ph AC</b> |          |             |
| Amperage [A]                | 57       | 57          |
| RCD model                   | B/F      | B/F         |
| <b>Voltage 440 V 3Ph AC</b> |          |             |
| Amperage [A]                | 34       | 34          |
| RCD model                   | B/F      | B/F         |
| <b>Voltage 480 V 3Ph AC</b> |          |             |
| Amperage [A]                | 31       | 31          |
| RCD model                   | B/F      | B/F         |

## Water requirements



|                                |     |
|--------------------------------|-----|
| Water connection [inches]      | 3/4 |
| Drain [mm]                     | Ø50 |
| Water pressure (min-max) [bar] | 1-6 |
| Water flow [l/m]               | 5.5 |

## Water supply\*



|                                     |                |
|-------------------------------------|----------------|
| Maximum total hardness (TDS) [ppm]  | 55             |
| Maximum Chloramine [ppm]            | 0.2            |
| Maximum Chlorides [ppm]             | 50             |
| Maximum Chlorine [ppm]              | 0.2            |
| Maximum Silica [ppm]                | 13             |
| Minimum Conductivity [microSiemens] | 75 pH: 7.0-8.0 |

## Heat emission



|                           |      |
|---------------------------|------|
| Latent heat load [kW]     | 2.24 |
| Sensible heat output [kW] | 3.42 |

## Noise emission



|                                         |     |
|-----------------------------------------|-----|
| Noise level without hood system [dB(A)] | <65 |
| Noise level with hood system [dB(A)]    | <65 |

## IP classification



|          |      |
|----------|------|
| IP class | IPX5 |
|----------|------|

## Data



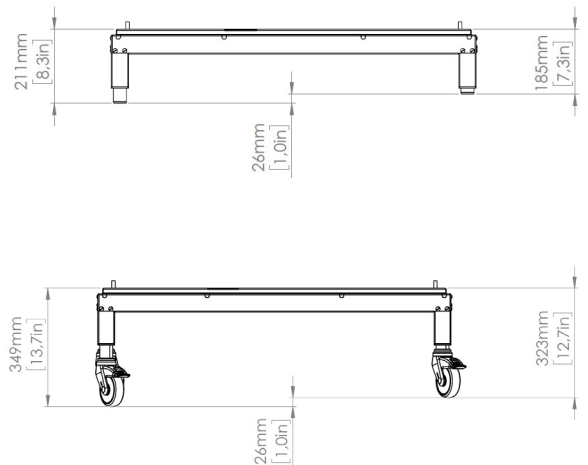
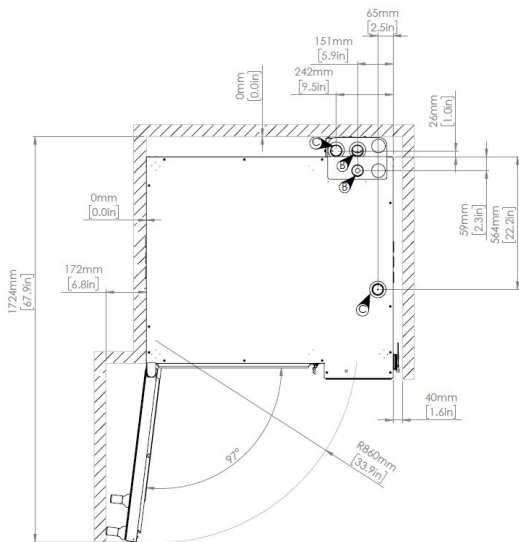
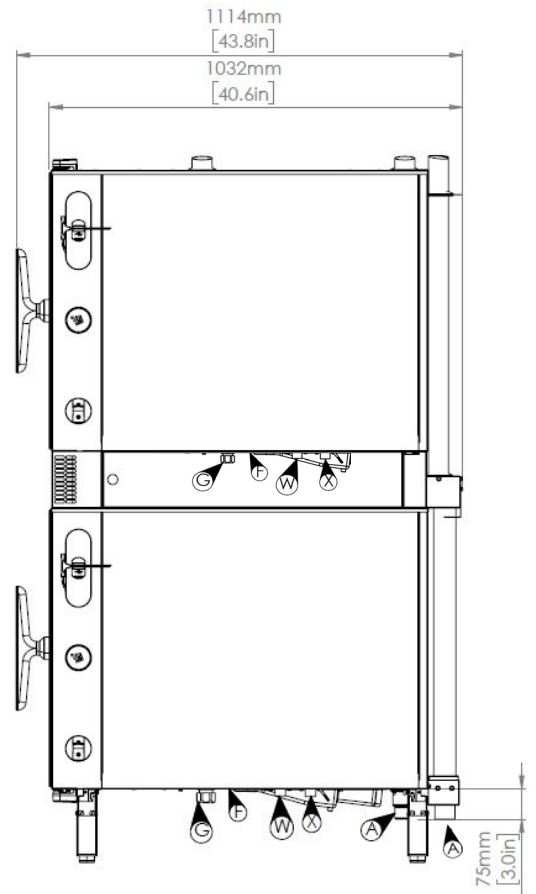
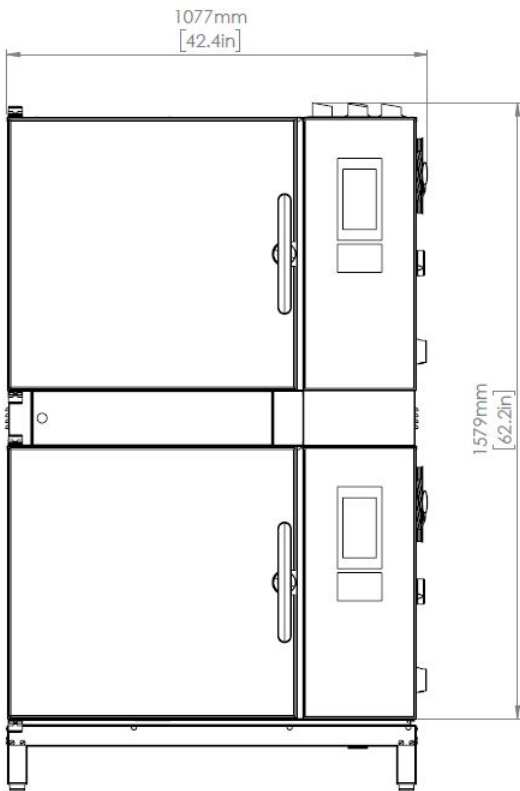
|              |                                |
|--------------|--------------------------------|
| Wi-Fi module | IEEE 802.11 b/g/n<br>(2.4 GHz) |
| LAN          | RJ45                           |

\* Fully demineralized, distilled, or RO water must be remineralized to meet the above conductivity, hardness, TDS and pH limits. Extremely soft water (< 1°dH or < 20 ppm) increases corrosion risk and must be avoided.

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes. Further technical information can be found in the installation manual.



- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:  
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.  
 Foot shown in standard and extended lengths.

Invoq Stackit 2/1 GN

# Gas

## 6-2/1 + 6-2/1 GN

### Dimensions & weight



|                                                       |                                            |
|-------------------------------------------------------|--------------------------------------------|
| Dimensions excl. handle, incl stand (HxWxD) [mm/inch] | 1764 x 1077 x 1032 /<br>69.4 x 42.4 x 40.6 |
| Dimensions incl. handle and stand (HxWxD) [mm/inch]   | 1764 x 1077 x 1114 /<br>69.4 x 42.4 x 43.8 |
| Shipping dimensions (HxWxD) [mm/inch]                 | 1863 x 1100 x 1250 /<br>73.3 x 43.3 x 49.2 |
| Net weight [kg/lbs]                                   | 339 / 747                                  |
| Net weight addition for Hybrid 6-2/1 GN [kg/lbs]      | 9 / 20                                     |
| Shipping weight [kg/lbs]                              | 359 / 791                                  |
| Clearance (left, back, right) [mm/inch]               | 0 x 0 x 40 / 0 x 0 x 1.6                   |
| Maximum working height [mm/inch] basic stand          | 1598 / 62.9                                |

### Power requirements



|                                   | Top oven  | Bottom oven |
|-----------------------------------|-----------|-------------|
| Gas connection load [kW]          | 20        | 20          |
| Gas connection load [BTU/H]       | 68200     | 68200       |
| Convection thermal load [kW]      | 20        | 20          |
| Convection thermal load [BTU/H]   | 68200     | 68200       |
| Grid supply frequency [Hz]        | 60        | 60          |
| <b>Voltage 115 V 1PHN AC</b>      |           |             |
| Power consumption [kW]            | 1         | 1           |
| Pre-fuse [A]                      | 10        | 10          |
| RCD model                         | B/F       | B/F         |
| Available gas types [natural/LPG] | G20 / G31 | G20 / G31   |
| Gas connection size [inches]      | 3/4       | 3/4         |

### Water requirements



|                                |     |
|--------------------------------|-----|
| Water connection [inches]      | 3/4 |
| Drain [mm]                     | Ø50 |
| Water pressure (min-max) [bar] | 1-6 |
| Water flow [l/m]               | 5.5 |

### Water supply\*



|                                     |                |
|-------------------------------------|----------------|
| Maximum total hardness (TDS) [ppm]  | 55             |
| Maximum Chloramine [ppm]            | 0.2            |
| Maximum Chlorides [ppm]             | 50             |
| Maximum Chlorine [ppm]              | 0.2            |
| Maximum Silica [ppm]                | 13             |
| Minimum Conductivity [microSiemens] | 75 pH: 7.0-8.0 |

### Heat emission



|                           |      |
|---------------------------|------|
| Latent heat load [kW]     | 2.24 |
| Sensible heat output [kW] | 3.42 |

### Noise emission



|                                         |     |
|-----------------------------------------|-----|
| Noise level without hood system [dB(A)] | <65 |
|-----------------------------------------|-----|

### IP classification



|          |      |
|----------|------|
| IP class | IPX5 |
|----------|------|

### Data

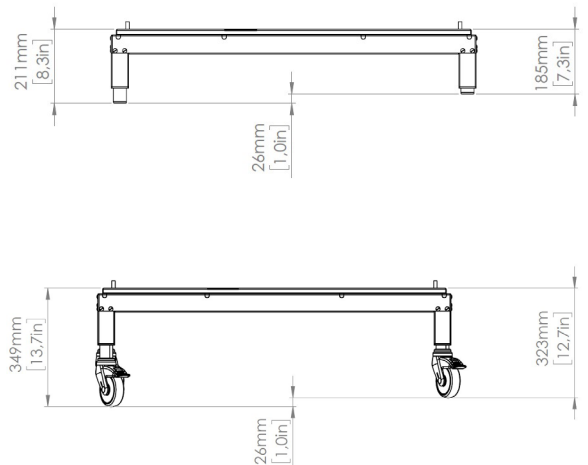
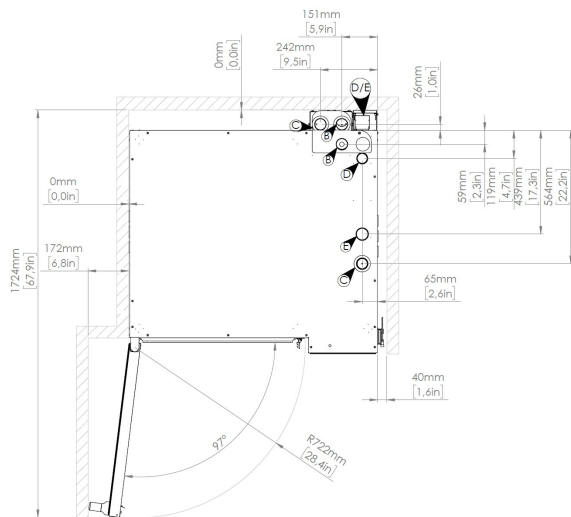
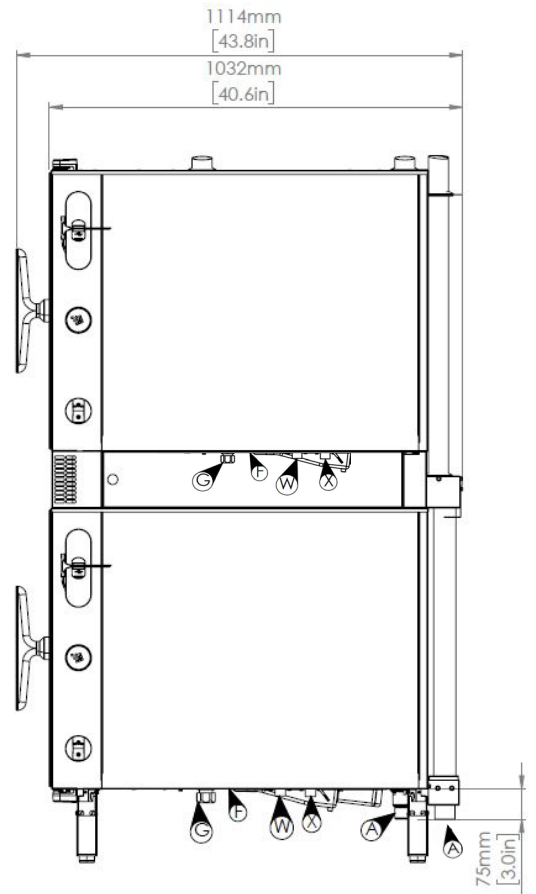
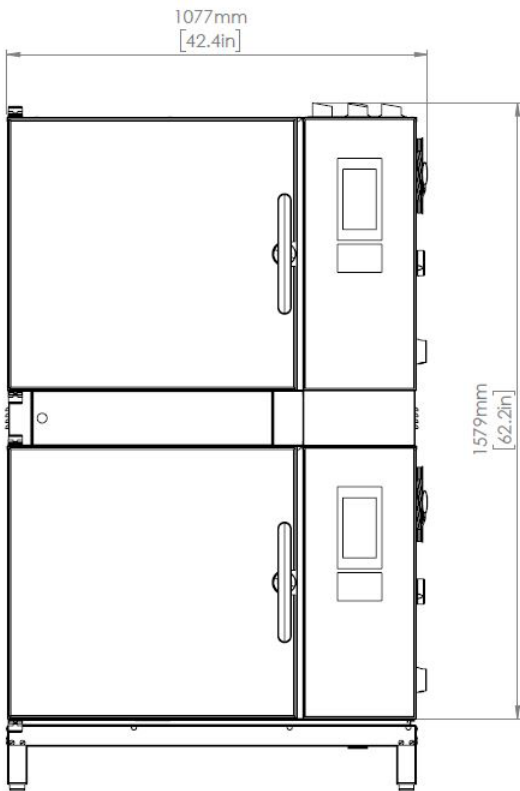


|              |                                |
|--------------|--------------------------------|
| Wi-Fi module | IEEE 802.11 b/g/n<br>(2.4 GHz) |
| LAN          | RJ45                           |

\* Fully demineralized, distilled, or RO water must be remineralized to meet the above conductivity, hardness, TDS and pH limits. Extremely soft water (< 1°dH or < 20 ppm) increases corrosion risk and must be avoided. Further technical information can be found in the installation manual.



- A Drain outlet
- B Air outlet (drain)
- C Air intake
- D N/A
- E Gas heat exchanger outlet
- F Ethernet connection
- H Gas connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:  
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.  
 Foot shown in standard and extended lengths.

Invoq Stackit 2/1 GN

# Electricity

10-2/1 + 6-2/1 GN

## Dimensions & weight



|                                                       |                                         |
|-------------------------------------------------------|-----------------------------------------|
| Dimensions excl. handle, incl stand (HxWxD) [mm/inch] | 1994 x 1077 x 1032 / 78.5 x 42.4 x 40.6 |
| Dimensions incl. handle and stand (HxWxD) [mm/inch]   | 1994 x 1077 x 1114 / 78.5 x 42.4 x 43.8 |
| Shipping dimensions (HxWxD) [mm/inch]                 | 2093 x 1100 x 1250 / 82.4 x 43.3 x 49.2 |
| Net weight [kg/lbs]                                   | 365 / 805                               |
| Net weight addition for Hybrid 6-2/1 GN [kg/lbs]      | 9 / 20                                  |
| Net weight addition for Hybrid 10-2/1 GN [kg/lbs]     | 8 / 18                                  |
| Shipping weight [kg/lbs]                              | 385 / 849                               |
| Clearance (left, back, right) [mm/inch]               | 0 x 0 x 40 / 0 x 0 x 1.6                |
| Maximum working height [mm/inch] basic stand          | 1828 / 72.0                             |

## Power requirements



|                             | Top oven | Bottom oven |
|-----------------------------|----------|-------------|
| Power consumption [kW]      | 22.3     | 31.3        |
| Convection output [kW]      | 21       | 30          |
| Grid supply frequency [Hz]  | 60       | 60          |
| <b>Voltage 208 V 3Ph AC</b> |          |             |
| Amperage [A]                | 64       | 89          |
| RCD model                   | B/F      | B/F         |
| <b>Voltage 240 V 3Ph AC</b> |          |             |
| Amperage [A]                | 57       | 78          |
| RCD model                   | B/F      | B/F         |
| <b>Voltage 440 V 3Ph AC</b> |          |             |
| Amperage [A]                | 34       | 46          |
| RCD model                   | B/F      | B/F         |
| <b>Voltage 480 V 3Ph AC</b> |          |             |
| Amperage [A]                | 31       | 42          |
| RCD model                   | B/F      | B/F         |

## Water requirements



|                                |     |
|--------------------------------|-----|
| Water connection [inches]      | 3/4 |
| Drain [mm]                     | Ø50 |
| Water pressure (min-max) [bar] | 1-6 |
| Water flow [l/m]               | 5.5 |

## Water supply\*



|                                     |                |
|-------------------------------------|----------------|
| Maximum total hardness (TDS) [ppm]  | 55             |
| Maximum Chloramine [ppm]            | 0.2            |
| Maximum Chlorides [ppm]             | 50             |
| Maximum Chlorine [ppm]              | 0.2            |
| Maximum Silica [ppm]                | 13             |
| Minimum Conductivity [microSiemens] | 75 pH: 7.0-8.0 |

## Heat emission



|                           |      |
|---------------------------|------|
| Latent heat load [kW]     | 4.27 |
| Sensible heat output [kW] | 3.92 |

## Noise emission



|                                         |     |
|-----------------------------------------|-----|
| Noise level without hood system [dB(A)] | <65 |
| Noise level with hood system [dB(A)]    | <65 |

## IP classification



|          |      |
|----------|------|
| IP class | IPX5 |
|----------|------|

## Data



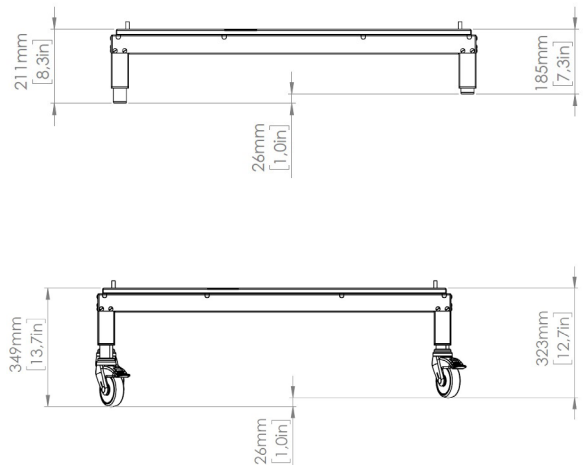
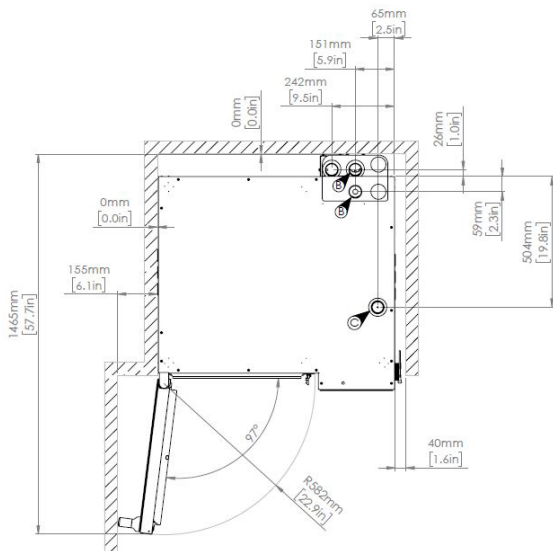
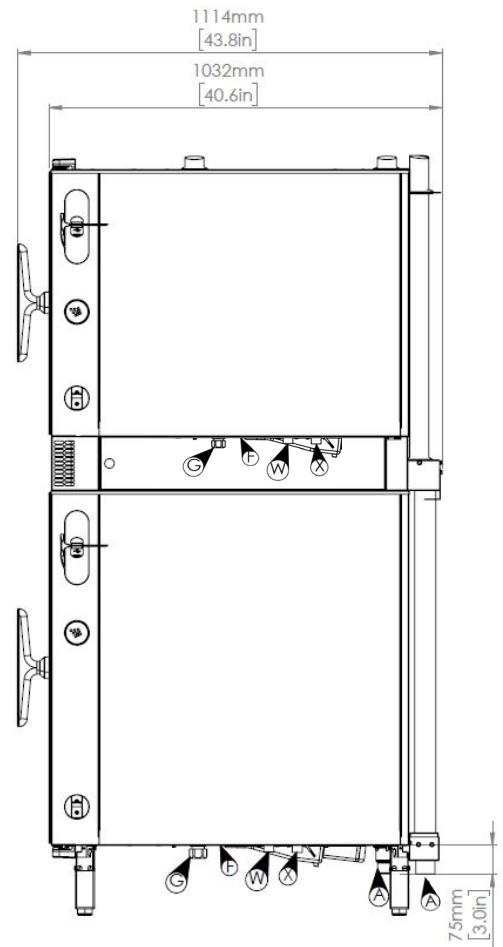
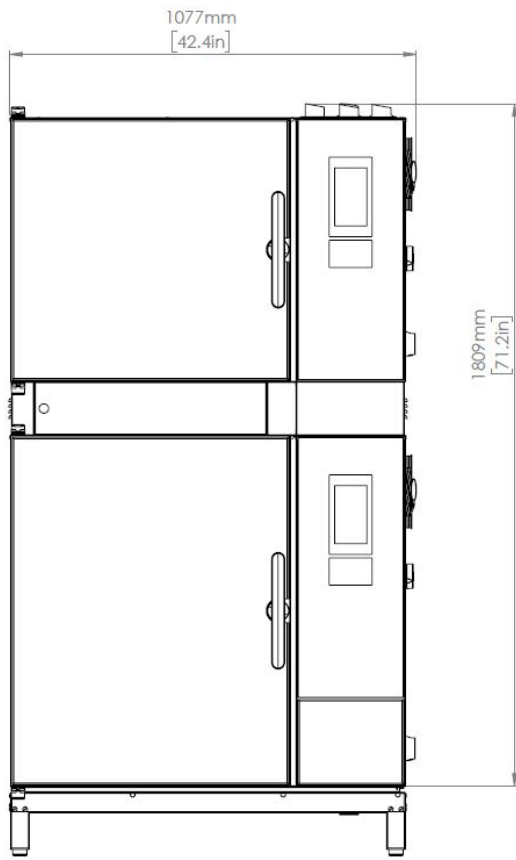
|              |                             |
|--------------|-----------------------------|
| Wi-Fi module | IEEE 802.11 b/g/n (2.4 GHz) |
| LAN          | RJ45                        |

\* Fully demineralized, distilled, or RO water must be remineralized to meet the above conductivity, hardness, TDS and pH limits. Extremely soft water (< 1°dH or < 20 ppm) increases corrosion risk and must be avoided.

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes. Further technical information can be found in the installation manual.



- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:  
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.  
 Foot shown in standard and extended lengths.

Invoq Stackit 2/1 GN

# Gas

## 10-2/1 + 6-2/1 GN

### Dimensions & weight



|                                                       |                                            |
|-------------------------------------------------------|--------------------------------------------|
| Dimensions excl. handle, incl stand (HxWxD) [mm/inch] | 1994 x 1077 x 1032 /<br>78.5 x 42.4 x 40.6 |
| Dimensions incl. handle and stand (HxWxD) [mm/inch]   | 1994 x 1077 x 1114 /<br>78.5 x 42.4 x 43.8 |
| Shipping dimensions (HxWxD) [mm/inch]                 | 2093 x 1100 x 1250 /<br>82.4 x 43.3 x 49.2 |
| Net weight [kg/lbs]                                   | 370 / 815                                  |
| Net weight addition for Hybrid 6-2/1 GN [kg/lbs]      | 9 / 20                                     |
| Net weight addition for Hybrid 10-2/1 GN [kg/lbs]     | 8 / 18                                     |
| Shipping weight [kg/lbs]                              | 390 / 859                                  |
| Clearance (left, back, right) [mm/inch]               | 0 x 0 x 40 / 0 x 0 x 1.6                   |
| Maximum working height [mm/inch] basic stand          | 1828 / 72.0                                |

### Power requirements



|                                   | Top oven  | Bottom oven |
|-----------------------------------|-----------|-------------|
| Gas connection load [kW]          | 20        | 24          |
| Gas connection load [BTU/H]       | 68200     | 81900       |
| Convection thermal load [kW]      | 20        | 24          |
| Convection thermal load [BTU/H]   | 68200     | 81900       |
| Grid supply frequency [Hz]        | 60        | 60          |
| <b>Voltage 115 V 1PHN AC</b>      |           |             |
| Power consumption [kW]            | 1         | 1           |
| Pre-fuse [A]                      | 10        | 10          |
| RCD model                         | B/F       | B/F         |
| Available gas types [natural/LPG] | G20 / G31 | G20 / G31   |
| Gas connection size [inches]      | 3/4       | 3/4         |

### Water requirements



|                                |     |
|--------------------------------|-----|
| Water connection [inches]      | 3/4 |
| Drain [mm]                     | Ø50 |
| Water pressure (min-max) [bar] | 1-6 |
| Water flow [l/m]               | 5.5 |

### Water supply\*



|                                     |                |
|-------------------------------------|----------------|
| Maximum total hardness (TDS) [ppm]  | 55             |
| Maximum Chloramine [ppm]            | 0.2            |
| Maximum Chlorides [ppm]             | 50             |
| Maximum Chlorine [ppm]              | 0.2            |
| Maximum Silica [ppm]                | 13             |
| Minimum Conductivity [microSiemens] | 75 pH: 7.0-8.0 |

### Heat emission



|                           |      |
|---------------------------|------|
| Latent heat load [kW]     | 4.27 |
| Sensible heat output [kW] | 3.92 |

### Noise emission



|                                         |     |
|-----------------------------------------|-----|
| Noise level without hood system [dB(A)] | <65 |
|-----------------------------------------|-----|

### IP classification



|          |      |
|----------|------|
| IP class | IPX5 |
|----------|------|

### Data

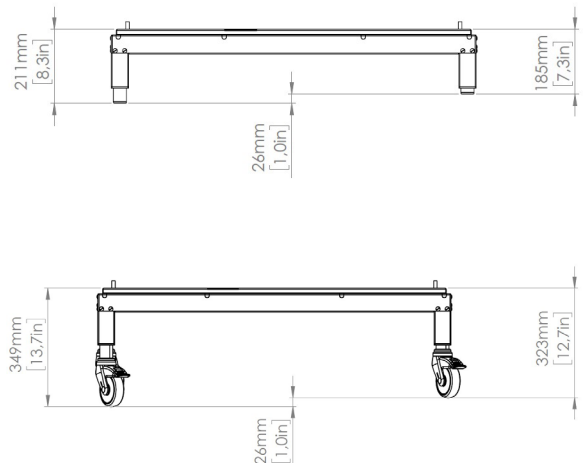
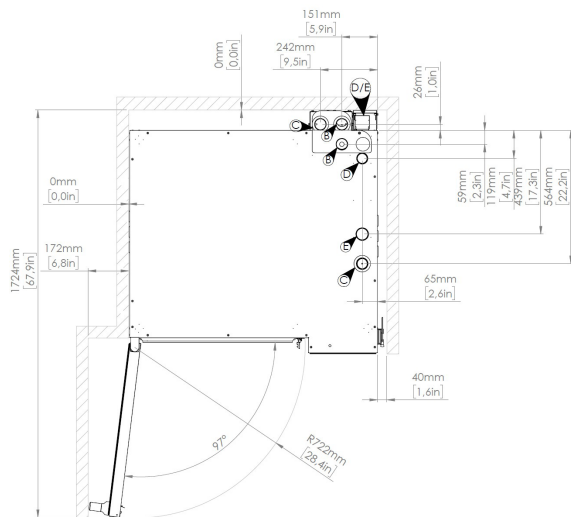
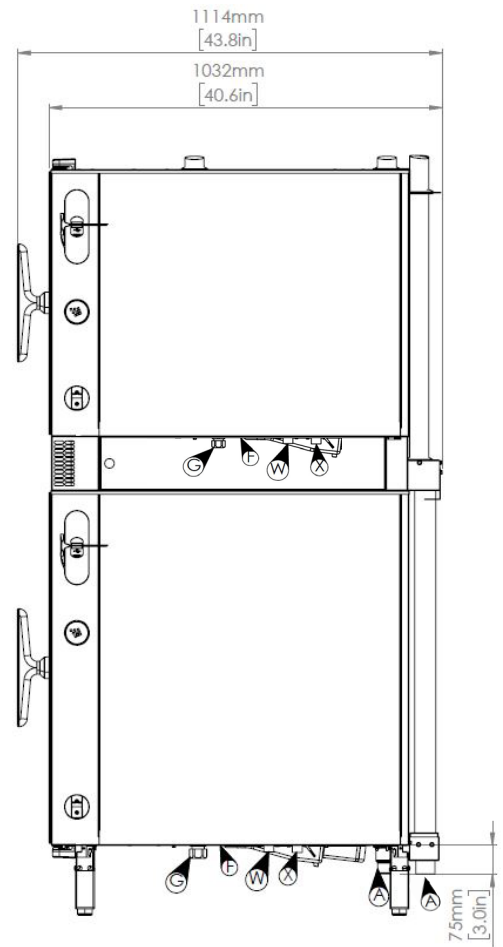
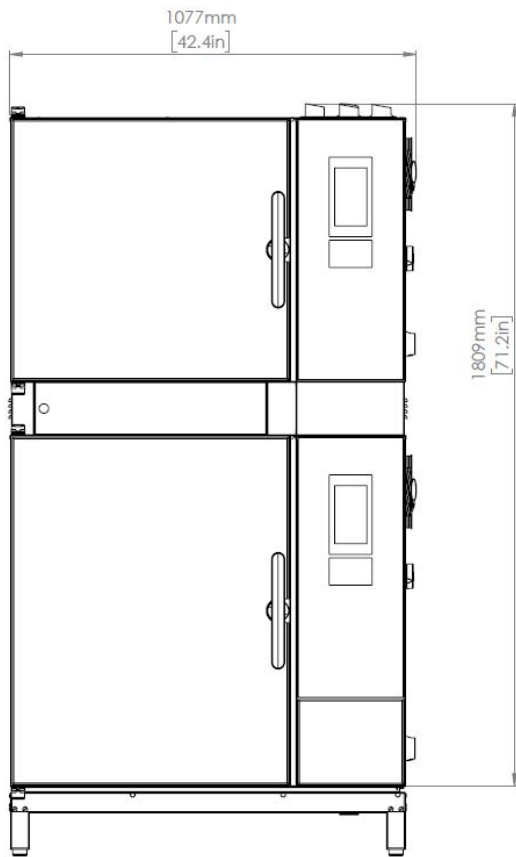


|              |                                |
|--------------|--------------------------------|
| Wi-Fi module | IEEE 802.11 b/g/n<br>(2.4 GHz) |
| LAN          | RJ45                           |

\* Fully demineralized, distilled, or RO water must be remineralized to meet the above conductivity, hardness, TDS and pH limits. Extremely soft water (< 1°dH or < 20 ppm) increases corrosion risk and must be avoided. Further technical information can be found in the installation manual.



- A Drain outlet
- B Air outlet (drain)
- C Air intake
- D N/A
- E Gas heat exchanger outlet
- F Ethernet connection
- H Gas connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



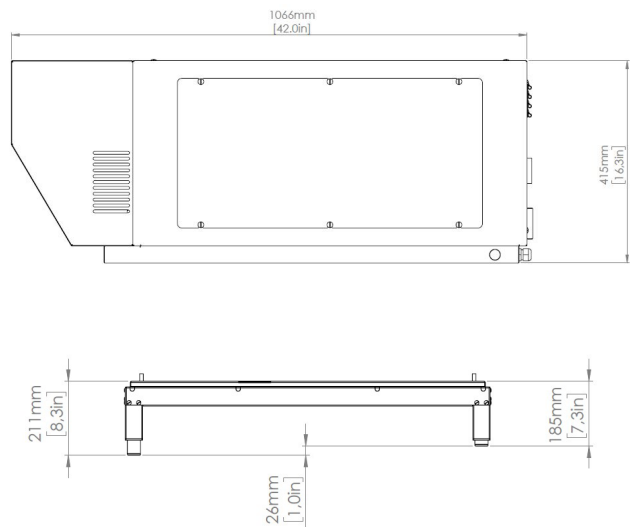
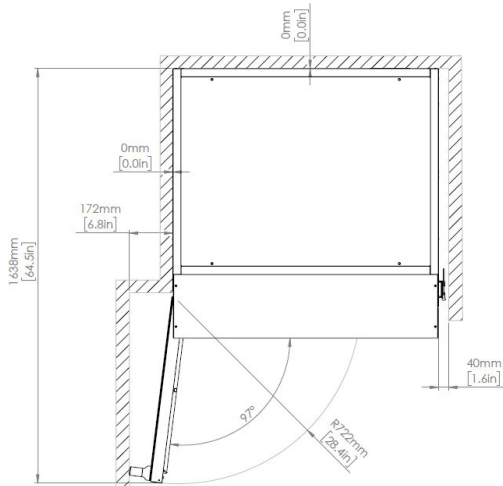
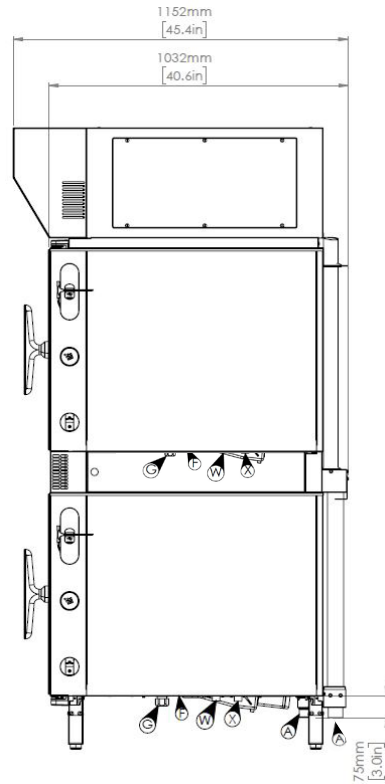
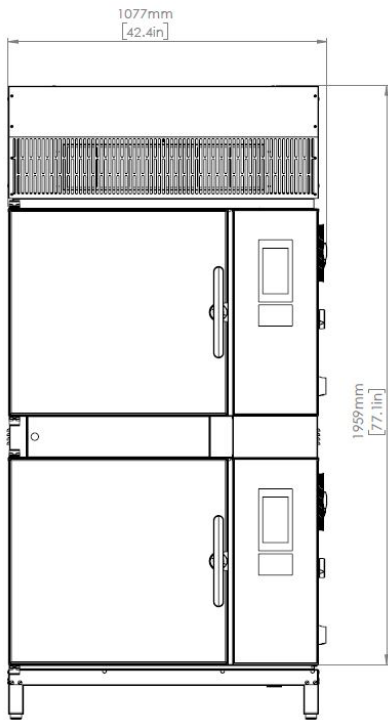
Notes to drawings:  
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.  
 Foot shown in standard and extended lengths.

Invoq Stackit 2/1 GN

# Electricity

6-2/1 + 6-2/1 GN  
with condensation hood

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



## Hood power requirements

| Voltage 120 V IPN AC   |      |
|------------------------|------|
| Power consumption [kW] | 0.36 |
| Amperage [A]           | 5    |

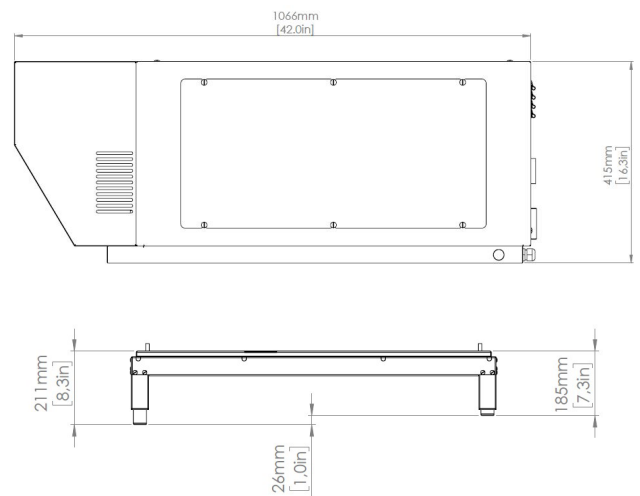
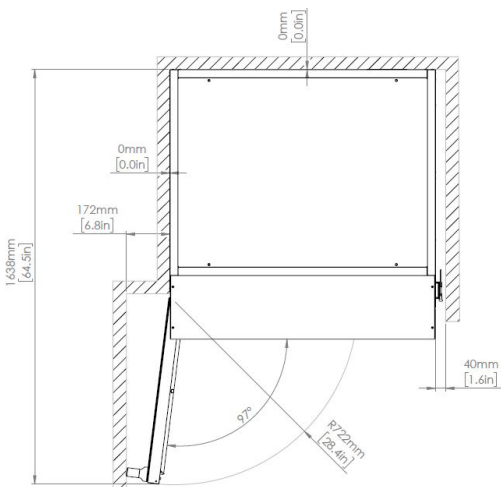
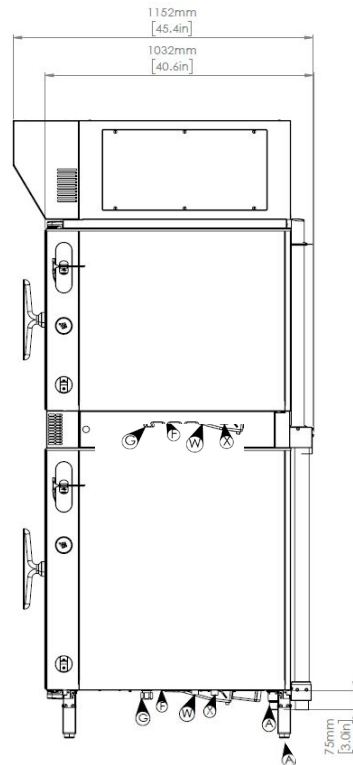
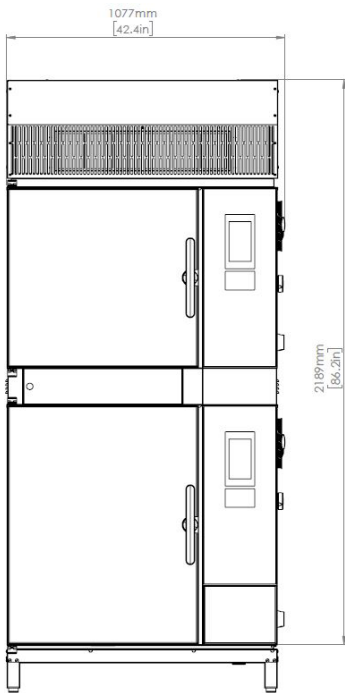
\*Separate power supply required for condensation hood.



# Electricity

10-2/1 + 6-2/1 GN  
with condensation hood

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



## Hood power requirements

**Voltage 120 V IPN AC**

Power consumption [kW] 0.36

Amperage [A] 5

\*Separate power supply required for condensation hood.

# Features

## Intelligence

|                              |                                                                                                                                                                                                                                                                 |
|------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ClimateControl               | Optimal cooking environment through control of air, heat, pressure and humidity levels.<br>Reversible fan adjustable with 9 steps (20-100%).<br>Humidity correction accurate to 1/10 of a second.                                                               |
| CareCycle                    | Fully automatic, recirculating tablet-based cleaning system.<br>System guidance to appropriate cleaning program and required amount of detergent.<br>Organizer to schedule a carefree overnight clean.<br>Automatic rinse after interrupted cleaning cycle.     |
| MenuPlanner                  | Up to 10 integrated timers for notifications.<br>Software to input and group recipes with drag and drop functionality.<br>Automatic alert to request staggering of loading when grouping up to three specific recipes.                                          |
| CookTimeCorrection (CTC)     | Intelligent sensors detecting unexpected changes in temperature and compensating accordingly.                                                                                                                                                                   |
| SmartChef                    | Intelligent cooking automation selecting the optimal cooking settings.                                                                                                                                                                                          |
| Humidity control, CombiSense | Percentage-based automatic humidity system for high-temperature cooking maintaining natural moisture, flavor and color of the product.<br>Sensors supervise and control the Maillard reaction for accurate results.                                             |
| Humidity control, CombiSpeed | Level-controlled humidity injection for improving low-temperature cooking optimizing tenderization and yield of larger products.<br>10 different humidity levels.                                                                                               |
| QSR                          | QSR, Quick Select Recipes, is a tailored smart user interface allowing recipes as favorites on the home screen.<br>9 thumbnail recipes per page - up to 9 pages for a total of 81 recipes.<br>Option of locked down user interface to prevent manual operation. |
| Connectivity, Open Kitchen   | Cloud solution for menu management, recipe distribution, preventive maintenance, real-time overview of fleet, food safety documentation and consumption data overview.                                                                                          |
| Power failure                | Automatic restart after power failure allowed up to 30 minutes to ensure finalization of running programs.<br>Automatic rinse after interrupted cleaning process for safe cooking.<br>User notification of failure occurred and documents via HACCP.            |

## Operation

|                               |                                                                                                                                                                            |
|-------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Convection, temperature range | 30-300°C / 85°-572°F<br>300°C / 572°F possible for 15 minutes, then reducing to 250°C / 480°F for continued run in manual mode.                                            |
| Steam, temperature range      | 30-130°C / 85°-265°F<br>HybridSteam combining steam generator and injection for rapid and pure steam for optimal performance even at low temperatures below 100°C / 212°F. |
| CombiSense, temperature range | 30-250°C / 85°-480°F<br>Accurate automatic humidity adjustment.                                                                                                            |
| CombiSpeed, temperature range | 30-250°C / 85-480°F<br>CombiSpeed: Power steam adjustable in 10 levels for reduced cooking time and tenderizing products.                                                  |
| Cool down                     | Rapid cool down function with possibility for doing it with the door open or by use of water.                                                                              |
| Proofing                      | Humidity regulated proofing function for optimum proofing of baked products                                                                                                |



## Operation

|                            |                                                                                                                                                                                                                                                                                                                                                                                                      |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| InjectionSteam             | In steaming mode, steam is generated by injecting water directly on to the heating elements and circulating it with the fan creating fast and efficient steam.                                                                                                                                                                                                                                       |
| Steam on demand            | Push and hold in manual mode or push and select between 1-30 seconds.                                                                                                                                                                                                                                                                                                                                |
| Steam on demand in recipes | Programmable steam on demand between 1-30 seconds. Pause can be added between steps for optimal crust.                                                                                                                                                                                                                                                                                               |
| Recipes                    | The oven can hold 1,500 recipes.<br>Each recipe can hold up to 15 different steps.<br>A set of preset recipes are installed on the oven from factory.<br>Recipes can be grouped, e.g. bakery products, Italian cuisine.<br>Choose from icons or photos, available from a preinstalled library, or upload own images.<br>Simple upload or transfer between Invoq ovens via USB or the cloud solution. |
| Delta-T                    | Cooking method based on the product's core temperature for gentle preparation tenderizing meat and reducing shrinkage.                                                                                                                                                                                                                                                                               |
| Cook & Hold                | Cooking method using Delta-T as cooking mode until just before the desired temperature is reached after which the temperature is maintained, while automatic humidity control ensures the optimal conditions with a high moisture level and minimum shrinkage.                                                                                                                                       |
| Temperature probe          | External multipoint core temperature probe with accurate sensors. Always at ambient temperature. for easy use. Less exposed to wear and tear.                                                                                                                                                                                                                                                        |

## Safety

|                             |                                                                                                                                                                                                                                                                              |
|-----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Fan wheel brake             | Rapid fan stop.                                                                                                                                                                                                                                                              |
| Overheat protection         | Overheating protection for convection heat and steam generator.                                                                                                                                                                                                              |
| Contact temperature         | Maximum contact temperature of oven door 70°C / 158°F.                                                                                                                                                                                                                       |
| 3-pane glass door           | Swiveling glass panes with built-in ventilation and energy-optimized coating.                                                                                                                                                                                                |
| Tablet cleaner and descaler | Tablet-based environmentally conscious cleaner and descaling chemicals for improved work safety.                                                                                                                                                                             |
| HACCP                       | HACCP files are automatically stored for 180 days and can be downloaded in PDF format to ensure food safety documentation. Stored on the oven when not connected.<br>HACCP data includes production time, production duration, preparation temperature and core temperature. |
| Maximum rack height         | Maximum working height of 1.6 m / 63 inches.                                                                                                                                                                                                                                 |
| Display lock                | Ensuring no interruption with operation when cleaning the surface.                                                                                                                                                                                                           |
| IP protection               | Protection class IPX5 protecting against water jets from all directions.                                                                                                                                                                                                     |
| Door handle                 | Two-step safety handle as standard.                                                                                                                                                                                                                                          |
| Cavity                      | 304/DIN 1.4301 steel with seamless welding and rounded corners for optimal airflow and cleaning.                                                                                                                                                                             |

## Network

|              |                                                                                                    |
|--------------|----------------------------------------------------------------------------------------------------|
| USB          | Integrated USB interface for software, recipe and HACCP handling.                                  |
| LAN          | Ethernet interface for wired connectivity to Open Kitchen.                                         |
| Wi-Fi        | WLAN upgrade for wireless connectivity to Open Kitchen.                                            |
| Connectivity | Open Kitchen cloud-based system enabling management of oven fleet and general facility management. |

## Care

|                           |                                                                                                                                                                                                                                                                                                                                                                                                                              |
|---------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CareCycle                 | Fully automatic, recirculating tablet-based cleaning system with 7 cycles from Light to Intense, Turbo or Eco. Pressure-dependent system. Turbo cleaning in just 15 minutes.<br>System guidance to appropriate cleaning program and required amount of detergent.<br>Organizer to schedule a carefree overnight clean.<br>Automatic rinse after interrupted cleaning cycle ensuring no chemical residue left in the chamber. |
| CareCycle Clean tablets   | Phosphate-free formula of the detergent for an eco-conscious choice                                                                                                                                                                                                                                                                                                                                                          |
| CareCycle Descale tablets | Descaling of boiler unit and/or cavity for proper cleaning of hard water deposits.                                                                                                                                                                                                                                                                                                                                           |
| Water filter              | For specific guidelines, follow Blodgett Combi's water treatment documentation.                                                                                                                                                                                                                                                                                                                                              |
| 3-pane glass door         | Swiveling glass panes for easy cleaning.                                                                                                                                                                                                                                                                                                                                                                                     |
| Hand shower               | Hand shower can be mounted on the side, with separate closing mechanism.<br>The external hand shower is designed with focus on ergonomics and work environment.                                                                                                                                                                                                                                                              |
| External                  | Easy external clean due to stainless steel and glass surfaces and IPX5 protection.                                                                                                                                                                                                                                                                                                                                           |
| Connectivity              | Monitoring and consumption overview via the Open Kitchen cloud solution.                                                                                                                                                                                                                                                                                                                                                     |

## Comfort

|                    |                                                                                                                                                                                                                                                                                                                                                     |
|--------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Time format        | Adjustable in 24-hour format or am/pm.                                                                                                                                                                                                                                                                                                              |
| Timer start        | Customizable automatic timer starts. Allowing the oven to start and/or preheat unsupervised.                                                                                                                                                                                                                                                        |
| Timer modes        | HH:MM - MM:SS - continuous time                                                                                                                                                                                                                                                                                                                     |
| Display            | Digital temperature display adjustable in °C or °F, display of target and actual values.                                                                                                                                                                                                                                                            |
| Fan speed          | 1 or 2 fan wheels. Reversible fan ensuring uniform results.<br>Optimum distribution of air and steam in oven chamber.<br>Adjustable fan with 9 steps (20-100%); low fan speed - ideal for light/delicate products<br>The fan can be set manually in convection, steaming and combi mode. In all other modes, the fan function is set automatically. |
| Lighting           | LED lighting from the door with high illumination of cooking chamber. Energy saving and long life.                                                                                                                                                                                                                                                  |
| Touch display      | Fast reacting and intuitive touch display for smooth and easy operation.                                                                                                                                                                                                                                                                            |
| User interface     | Capacitive 7" TFT color touch screen with super wide view for optimal viewing angles. Simple and intuitive operation by self explanatory symbols and guidance eases the operation like a smartphone, operated by Android 9. Compatible with Middleby UI for multi devices with same control.                                                        |
| Languages          | 27 languages preset for operation and trouble shooting.                                                                                                                                                                                                                                                                                             |
| Cooking methods    | 7 operating modes and/or 5 cooking modes.                                                                                                                                                                                                                                                                                                           |
| Supervision access | View or change the operating mode.                                                                                                                                                                                                                                                                                                                  |
| Customization      | Customize the home screen to allow easier access to favorites, cleaning and MenuPlanner removing the risk of operator errors.<br>Customize notes with alarms to guide staff. Incorporate guidelines to recipes for optimal usage and elimination of errors.                                                                                         |

## Installation, maintenance & environment

|                     |                                                                                                                                                                                                                                                                                                                                           |
|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Start widget        | Correct and stress-free installation incl. location (sea level) customization.                                                                                                                                                                                                                                                            |
| Service widget      | Correct and easy maintenance incl service diagnosis and self-test functionality.                                                                                                                                                                                                                                                          |
| Fitting             | Left- or right-hinged door for optimal ergonomics and kitchen design.                                                                                                                                                                                                                                                                     |
| Service access      | Easy service access from one side of the oven only. 400 mm / 15.75 inches spacing on right side of oven recommended for service access.                                                                                                                                                                                                   |
| Water filtration    | Water treatment is recommended for optimal operation. User notification by oven for replacement.                                                                                                                                                                                                                                          |
| Solenoid valves     | This appliance has backflow prevention on the solenoid valves.                                                                                                                                                                                                                                                                            |
| Drain               | The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance. Appliance is to be installed with backflow protection in accordance with federal, state or local codes. |
| Connectivity        | Remote diagnosis and updates with Open Kitchen.                                                                                                                                                                                                                                                                                           |
| Warranty            | Standard warranty or extended according to purchase agreement with distributor.                                                                                                                                                                                                                                                           |
| Maintenance         | Regular maintenance is recommended according to the manufacturer's guideline by trained service partners.                                                                                                                                                                                                                                 |
| Energy efficiency   | Tested in accordance with ENERGY STAR.                                                                                                                                                                                                                                                                                                    |
| Ambient temperature | Minimum 5°C (41°F) - Maximum 50°C (120°F) ambient operation temperature.                                                                                                                                                                                                                                                                  |



## Mix to match your needs

|                                     |                                                                                                                                                                                   |
|-------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Mix oven models                     | Invoq Combi<br>Invoq Hybrid<br>Invoq Bake                                                                                                                                         |
| Mix oven sizes                      | 6-1/1 + 6-1/1*<br>10-1/1 + 6-1/1*<br>6 400x600 EN + 6 400x600 EN*<br>9 400 x 600 EN + 6 400x600 EN*<br><i>*Also possible with PassThrough models upon request, factory-built.</i> |
| Choose power supply                 | Electric + electric<br>Gas + gas<br>Electric + gas<br>Gas + electric                                                                                                              |
| Mix steaming technology             | CombiSteam + CombiSteam<br>HybridSteam + HybridSteam<br>CombiSteam + HybridSteam                                                                                                  |
| Matching standard hood requirements | Any Stackit solution has a total height below 2 meter and will fit under a standard hood system.                                                                                  |
| Add Drain Lift System               | Drain Lift System can be added as an option to any Stackit solution, ensuring the efficient removal of wastewater into a wall-mounted drain.                                      |

Further technical information can be found in the individual oven model spec sheet and the installation manual.

Invoq Stackit 2/1 GN





## Options

Right-hinged door 2/1 GN (upon request)

Fat Separation System 2/1 GN (factory-built)

Condensation hood Stackit 2/1 GN (electric oven)

Stackit 2/1 GN (electric oven)

Stackit 2/1 GN (gas oven)

Marine kit 6 & 10 - 1/1 & 2/1 GN

Special voltage (upon request)

Wi-Fi module

Open Kitchen cloud solution

Drain lift system, stacked oven, factory installed

Drain lift system, stacked oven, upgrade kit

## Racks

6-2/1 GN 70mm 7 trays (14 x 1/1 GN)  
U-shaped

6-2/1 GN 85mm 6 trays (12 x 1/1 GN)  
U-shaped

10-2/1 GN 70mm 10 trays (20 x 1/1 GN)  
U-shaped

10-2/1 GN 85mm 8 trays (16 x 1/1 GN)  
U-shaped

## Stands

Stand for table & Stackit 2/1 GN

### Options for stand (add-on):

Castors (set of four incl. lock mechanism)

## CareCycle

CareCycle Clean tablets

CareCycle Descale tablets

## Accessories

Heat shield 6-2/1 GN

Heat shield 10-2/1 GN

USB key

IEMS energy management system



Displayed certifications reflect general compliance for the product series. Certain models, configurations, or markets may require additional or different certifications. For verification or model-specific documentation, please contact [certification@invoqoven.com](mailto:certification@invoqoven.com).

This appliance is intended for use in professional and commercial kitchens.  
The company reserves the right to make substitutions of components without prior notice.

Invoq Stackit 2/1 GN

## GET IN TOUCH.

As your oven specialist,  
we always do our  
utmost to help our  
customers. Worldwide.

Blodgett  
42 Allen Martin Drive  
Essex Junction, VT 05452  
USA

T: 802-658-6600  
M: [custserv@blodgett.com](mailto:custserv@blodgett.com)

[www.blodgett-combi.com](http://www.blodgett-combi.com)

Part of





**TruH2O RO500**  
**P/N 71831011**

## **Reverse Osmosis Water Treatment System by Middleby Corporation 500 Gallons Per Day Water**

### **Features**

The TruH2O RO500 is designed for commercial applications requiring a consistent supply of high quality water in a simple and compact package. The base model can produce up to 500 gallons of high quality reverse osmosis water per day. Available with several options to meet site specific needs including a booster pump and several external storage tanks.



### **Benefits**

- ▶ High quality activated carbon to greatly reduce corrosion, bad tastes and odors
- ▶ Reduces costly equipment maintenance
- ▶ Fast-Fit cartridge system for quick change out.
- ▶ Eliminates the effects hard water scale
- ▶ Sub Micronic Filtration
- ▶ Eliminate Chlorides

### **Filtration Process**

**MECHANICAL FILTRATION** - The USA made sediment pre-filter reduces dirt, silt, rust and other sediment in the water. Its 5 micron (equal to 0.0002 inch) nominal rating helps to give a maximum life to the carbon filtration step.

**ACTIVIATED CATALYTIC CARBON** - The USA made Catalytic Carbon filter reduces chloramine, chlorine and several other organic chemicals which will extend the life of the membrane and increase the product water quality.

**REVERSE OSMOSIS MEMBRANES**- The RO500 GPD R.O. Membrane is designed to reduce the dissolved mineral content of the water. In the Reverse Osmosis process, dissolved minerals are separated from the incoming water (Feed) to produce the product water (Permeate). The excess minerals are rinsed to drain (Concentrate). The R.O. membranes have a typical rejection of >90%. This water is then stored in a pressurized storage tank for future use.



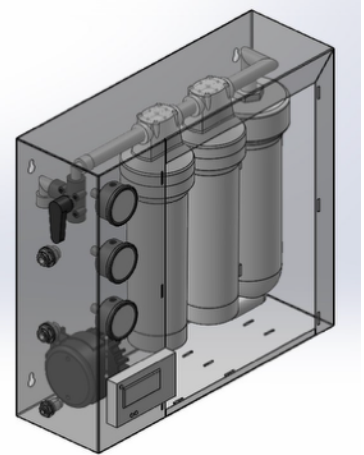


**Model: TruH2O RO500**  
**P/N 711831011**

## Replacement Parts and Consumables



| Part #                        | Description                                                                | Est. Service Life      |
|-------------------------------|----------------------------------------------------------------------------|------------------------|
| TruH2O RO500R<br>P/N 71851011 | Replacement Pak - Includes M-Pre cartridge, MOC10 Cartridge, M-MB Membrane | 3 months               |
| TruH2O M-Pre<br>P/N 71860011  | Replacement Cartridge M-Pre Pre-filter                                     | 3 month/20,000 Gal.    |
| TruH2O M-C10<br>P/N 71861011  | Replacement Cartridge M-C10 Carbon                                         | 3 month/20,000 Gal.    |
| TruH2O M-MB<br>P/N 71865011   | Membrane replacement                                                       | Varies, up to 6 months |



| Part # Holding Tank         | Storage Capacity                                                     |
|-----------------------------|----------------------------------------------------------------------|
| TruH2O ST9<br>P/N 71891091  | 9 gallon RO storage tank (12" X 21") steel - 6 gallon actual         |
| TruH2O ST20<br>P/N 71891201 | 20 gallon blue RO storage tank (15" X 32") steel - 12 gallon actual  |
| TruH2O ST44<br>P/N 71891441 | 44 gallon blue RO storage tank ( 22" X 38") steel - 27 gallon actual |

## Estimated RO Production Rate Based on PSI/°F



|        | 77°     | 70°     | 65°     | 60°     | 55°     | 50°     | Operating Specifications                         |               |
|--------|---------|---------|---------|---------|---------|---------|--------------------------------------------------|---------------|
| 80 PSI | 570 GPD | 500 GPD | 450 GPD | 350 GPD | 400 GPD | 300 GPD | Systems Dimension<br>L X H X D (Inches)          | 18.5 X 17 X 6 |
| 70 PSI | 500 GPD | 440 GPD | 395 GPD | 305 GPD | 350 GPD | 260 GPD | Permeate Flow rate (GPD)                         | 500           |
| 60 PSI | 430 GPD | 380 GPD | 340 GPD | 260 GPD | 300 GPD | 225 GPD | Inlet from Water Source (feed)                   | 3/8" QC       |
| 50 PSI | 360 GPD | 315 GPD | 285 GPD | 220 GPD | 250 GPD | 190 GPD | Outlet to Equipment &<br>Storage Tank (permeate) | 3/8" QC       |
| 40 PSI | 285 GPD | 250 GPD | 225 GPD | 175 GPD | 200 GPD | 150 GPD | Outlet to Drain (concentrate)                    | 1/4" QC       |

Corporate Office  
1400 toastmaster drive Elgin IL 60120  
[www.middleby.com](http://www.middleby.com)

# Memorandum

**To:** Members of the Board of Education

**From:** Brad Paddock, Assistant Superintendent, Talent Development & HR  
Jennifer Kaminski, Assistant Superintendent, Business Services

**Date:** March 2, 2026

**Subject:** Furniture Purchase Recommendation - Transportation and MEC

The Why

This recommendation is to proceed with spending from the already allocated and budgeted furniture and fixtures line item in the General Fund for new bus transportation staff lounge furniture because it is a strategic investment in the professional environment of a critical employee group for FPS. Our bus drivers and transportation staff begin their workday early, ensuring the safe arrival of students, and they deserve a professional, clean, and comfortable space to regroup and meet after their morning runs. A well designed lounge signals that the District values these dedicated employees as professionals, which supports job satisfaction and pride in working for FPS. In addition, a dedicated, professional-looking space will provide our transportation manager with an appropriate setting to conduct staff meetings and trainings.

Similarly, investing in new hallway furniture at the Maxfield Education Building will provide potential new hire candidates who want to work in Farmington with an appropriate, professional place to sit while they wait in the hallways, and will give current MEC staff the ability to meet in open, collaborative spaces, mirroring the environment we have already invested in and furnished at the administration building.

The Board of Education will be asked to discuss a furniture purchase to replace the existing tables and chairs in the staff lounge at the Transportation building and to purchase chairs and small tables for the hallway waiting areas at Maxfield Education Center (MEC) at the March 10, 2026, regular BOE Meeting and approve the purchase on April 7, 2026. It



will be reviewed with the Facilities and Finance Committee on March 2, 2026.

The current furniture in the staff lounge is over 20 years old and is in need of replacement. The staff lounge is built for approximately 75 staff to occupy the space at one time.

The small tables and chairs in the hallway at MEC are exactly the same as the tables and chairs in the hallway at the Administration building. Currently, outdoor furniture is being used to have waiting areas for community members or staff who may be waiting to meet with other staff or departments.

The quote for all of the furniture mentioned above is utilizing the OMNIA Contract #R240112 which is a consortium that has already competitively bid many products and services. The total for the furniture purchase is \$43,050.65, including shipping and handling. The recommendation to the Board of Education will be to approve a not to exceed amount of \$50,000 for the furniture purchase, with funds to come from the General Fund.

See renderings on the next page.

## STAFF LOUNGE AND HALLWAY FURNITURE RENDERINGS



# Furniture Purchase Recommendation Transportation and MEC



Presented by:

Jennifer Kaminski, Assistant Superintendent, Business Services  
Brad Paddock, Assistant Superintendent, Talent Development



# Furniture Purchase Recommendation Transportation and MEC

This evening: Presentation and discussion only

April 7, 2026: Requested Board vote for action approval

The recommendation has been reviewed with the Finance & Facilities Committee on March 2, 2026; all committee questions have been addressed

# What We Are Purchasing & the Cost

- Replace existing tables and chairs in Transportation staff lounge
- Purchase chairs and small tables for hallway waiting areas at Maxfield Education Center (MEC)
- Procurement via OMNIA Contract #R240112 (competitively bid consortium contract)
- Total quoted cost (including shipping and handling): \$43,050.65
- Recommendation: Approve a not to exceed amount of \$50,000
- Funding source: General Fund | furniture and fixtures line item

# The Why

## Transportation Staff Lounge

- Current lounge furniture is 20+ years old and in need of replacement
- Goal: Provide a professional, clean, and comfortable space to regroup for employees between runs
- Hold staff meetings and trainings up to 75 staff at one time
- Strategic use of already budgeted General Fund furniture/fixtures line item
- Bus drivers and transportation staff are a critical employee group supporting student safety
- A well-designed lounge signals that the District values these employees and supports job satisfaction and pride in FPS

# The Why

## MEC Hallway Furniture

- Currently using outdoor furniture as hallway waiting area seating, which is not ideal for an interior, professional setting
- Enhance experience for candidates and community members waiting in hallways
- Provide professional, comfortable seating that reflects the District's standards across all buildings and support open, collaborative spaces for MEC staff
- Align MEC environment with the administration building, where similar furnishings are already in place

# Renderings



# Finance & Facilities Discussion

The Finance & Facilities Committee previously reviewed this recommendation and expressed full understanding of the need, as well as support for moving it forward to the full Board. During that review, the following questions were addressed:

## Opportunity for Input

- Transportation Director was consulted and actively involved
- FTA labor relations considerations and ask(s) were incorporated into the planning

## Comfort and Ergonomic Design

- Furniture was selected to support comfort and accessibility for a wide range of staff

## Cost and Fiscal Impact

- Funds are allocated as a 2025–2026 budgeted line item in the General Fund (furniture and fixtures)

## Impact on Employees and the District

- Invests in a critical employee group whose split schedules create a strong need for an on site gathering and respite space between shifts
- Ensures that new candidates and visitors coming to MEC experience a first class, professional district environment

# Final Recommendation

## Next Steps and Board Action

- Board discussion (tonight) | no action requested
- April 7, 2026: Request Board approval of:
  - Furniture purchase for Transportation staff lounge
  - Hallway furniture for MEC waiting areas
  - Not to exceed amount of \$50,000 from the General Fund
- Upon approval:
  - Place orders under OMNIA Contract #R240112
  - Coordinate delivery and installation at Transportation and MEC

# Furniture Purchase Recommendation Transportation and MEC



Thank You and WE look forward to your approval next month...



Jean-Francis Vellozzo  
248-372-1651 jeanfrancis.vellozzo@odpbusiness.com

**TD 659440 FARMINGTON\_TRANS DRIVER LOUNGE & MAXFIELD ED - AUDITED**

**SOLD TO:**

FARMINGTON PUBLIC SCHLS  
32500 SHIAWASSEE RD

FARMINGTON MI 48336

**SHIP TO:**

FARMINGTON PUBLIC SCHLS  
32789 W 10 Mile Road  
Maxfield Education Center  
Farmington MI 48336  
Bradley Paddock  
248-489-3358

**NOTES:**

Pricing in this proposal is based on current market conditions and may change due to tariff adjustments or government fees. Any increases before order invoice could adjust the final pricing.


| LINE | IMAGE | QTY | PRODUCT | UNIT SELL/LIST | EXT SELL/LIST |
|------|-------|-----|---------|----------------|---------------|
|------|-------|-----|---------|----------------|---------------|


**ONOTE**






|   |  |   |                         |        |        |
|---|--|---|-------------------------|--------|--------|
| 1 |  | 1 | ORDER NOTE              | \$0.00 | \$0.00 |
|   |  |   | OMNIA CONTRACT #R240112 | \$0.00 | \$0.00 |
|   |  |   | % off List              | 0.00   |        |







**ONOTE Subtotal                    \$0.00**


**DRIVERS LOUNGE /TRANSPORTATION**

|   |                                                                                     |   |                                           |          |              |
|---|-------------------------------------------------------------------------------------|---|-------------------------------------------|----------|--------------|
| 2 |  | 1 | HWWT2236F<br>Fabric Tile 22.5H x 36W      | \$233.10 | \$233.10     |
|   |                                                                                     |   |                                           | \$518.00 | \$518.00     |
|   |                                                                                     |   | % off List                                | 55.00    |              |
|   |                                                                                     |   | Fabric Selection                    \$(A) |          | Grd A Fabric |
|   |                                                                                     |   | Grd A Fab                            .CU  |          | Centurion    |
|   |                                                                                     |   | Centurion                            50   |          | Iris         |
|   |                                                                                     |   | Select Mounting Hardware Paint   .S       |          | Charcoal     |


|   |                                                                                     |   |                                                           |            |            |
|---|-------------------------------------------------------------------------------------|---|-----------------------------------------------------------|------------|------------|
| 3 |  | 4 | 9264GR<br>E-Z Stor Project Organizer-18 Compartment, Gray | \$690.60   | \$2,762.40 |
|   |                                                                                     |   |                                                           | \$1,156.00 | \$4,624.00 |
|   |                                                                                     |   | % off List                                                | 40.26      |            |

| LINE | IMAGE                                                                               | QTY | PRODUCT                                                                | UNIT SELL/LIST           | EXT SELL/LIST            |
|------|-------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------|--------------------------|--------------------------|
| 4    |    | 2   | <b>HTMC424260</b><br>Preside 42x60 Stdng Mobile Collab Tbl             | \$1,108.80<br>\$2,464.00 | \$2,217.60<br>\$4,928.00 |
|      |                                                                                     |     |                                                                        | % off List               | 55.00                    |
|      |                                                                                     |     | Select Grommet .N .N - No Grommets                                     |                          |                          |
|      |                                                                                     |     | Laminate Top Selection \$(L1STD) \$(L1STD) - Grd L1 Standard Laminates |                          |                          |
|      |                                                                                     |     | Select Grade 1 Laminate Finish .LSA1 .LSA1 - Sterling Ash              |                          |                          |
|      |                                                                                     |     | Select Edgeband Color .SA .SA - Sterling Ash                           |                          |                          |
|      |                                                                                     |     | Select Caster/Glide Option .C .C - Caster                              |                          |                          |
|      |                                                                                     |     | Paint Selection \$(P2) \$(P2) - P2 Paint Opts                          |                          |                          |
|      |                                                                                     |     | Select Grade 2 Paint .PR6 .PR6 - Silver                                |                          |                          |
| 5    |    | 2   | <b>HCWTSR3684G</b><br>36x84 Soft Rectangle Top w/ Flat Edge            | \$500.40<br>\$1,112.00   | \$1,000.80<br>\$2,224.00 |
|      |                                                                                     |     |                                                                        | % off List               | 55.00                    |
|      |                                                                                     |     | Select Grommet Color .N .N - No Grommet                                |                          |                          |
|      |                                                                                     |     | Laminate Grade Options \$(L1STD) \$(L1STD) - Grd L1 Standard Laminate  |                          |                          |
|      |                                                                                     |     | Select Grade 1 Laminate Finish .LSA1 .LSA1 - Sterling Ash              |                          |                          |
|      |                                                                                     |     | Select Edgeband Color .SA .SA - Sterling Ash                           |                          |                          |
| 6    |    | 2   | <b>HCWTSR3656G</b><br>36x56 Soft Rectangle Top w/ Flat Edge            | \$335.70<br>\$746.00     | \$671.40<br>\$1,492.00   |
|      |                                                                                     |     |                                                                        | % off List               | 55.00                    |
|      |                                                                                     |     | Select Grommet Color .N .N - No Grommet                                |                          |                          |
|      |                                                                                     |     | Laminate Grade Options \$(L1STD) \$(L1STD) - Grd L1 Standard Laminate  |                          |                          |
|      |                                                                                     |     | Select Grade 1 Laminate Finish .LSA1 .LSA1 - Sterling Ash              |                          |                          |
|      |                                                                                     |     | Select Edgeband Color .SA .SA - Sterling Ash                           |                          |                          |
| 7    |  | 5   | <b>HCWTSBM29</b><br>29H Single Pedestal Medium                         | \$412.65<br>\$917.00     | \$2,063.25<br>\$4,585.00 |
|      |                                                                                     |     |                                                                        | % off List               | 55.00                    |
|      |                                                                                     |     | Paint Grade Options \$(P2) \$(P2) - P2 Paint Opts                      |                          |                          |
|      |                                                                                     |     | Select Grade 2 Paint .PR8 .PR8 - Silver Texture                        |                          |                          |
| 8    |  | 5   | <b>HCWTRND36G</b><br>36" Round Top w/ Flat Edge                        | \$253.80<br>\$564.00     | \$1,269.00<br>\$2,820.00 |
|      |                                                                                     |     |                                                                        | % off List               | 55.00                    |
|      |                                                                                     |     | Select Grommet Color .N .N - No Grommet                                |                          |                          |
|      |                                                                                     |     | Laminate Grade Options \$(L1STD) \$(L1STD) - Grd L1 Standard Laminate  |                          |                          |
|      |                                                                                     |     | Select Grade 1 Laminate Finish .LSA1 .LSA1 - Sterling Ash              |                          |                          |
|      |                                                                                     |     | Select Edgeband Color .SA .SA - Sterling Ash                           |                          |                          |

| LINE | IMAGE                                                                               | QTY | PRODUCT                                                            | UNIT SELL/LIST         | EXT SELL/LIST                     |
|------|-------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------|------------------------|-----------------------------------|
| 9    |    | 1   | <b>HCWTDSBM42</b><br>42H Double Pedestal Medium                    | \$844.20<br>\$1,876.00 | \$844.20<br>\$1,876.00            |
|      |                                                                                     |     |                                                                    | % off List             | 55.00                             |
|      |                                                                                     |     | Paint Grade Options                                                | \$(P2)                 | \$(P2) - P2 Paint Opts            |
|      |                                                                                     |     | Select Grade 2 Paint                                               | .PR8                   | .PR8 - Silver Texture             |
| 10   |    | 9   | <b>HFLGANG</b><br>Flock Ganging Bracket                            | \$24.30<br>\$54.00     | \$218.70<br>\$486.00              |
|      |                                                                                     |     |                                                                    | % off List             | 55.00                             |
| 11   |    | 12  | <b>HPMMV-L3PO</b><br>Etch 4-Leg Bar Poly St Perf Back- Set of 1    | \$233.10<br>\$518.00   | \$2,797.20<br>\$6,216.00          |
|      |                                                                                     |     |                                                                    | % off List             | 55.00                             |
|      |                                                                                     |     | Select Glide Option                                                | .TR                    | .TR - Titanium Rubber Glides      |
|      |                                                                                     |     | Paint Options                                                      | \$(P1)                 | \$(P1) - P1 Paint Opts            |
|      |                                                                                     |     | Select Grade 1 Paint                                               | .PLAT                  | .PLAT - Platinum Metallic Texture |
|      |                                                                                     |     | Select Shell Option                                                | .RE                    | .RE - Regatta                     |
|      |                                                                                     |     | Select Arm Option                                                  | .AA                    | .AA - Armless                     |
| 12   |   | 3   | <b>HPMMV-L1PO</b><br>Etch 4-Leg Chair Poly St Perf Back - Set of 2 | \$328.50<br>\$730.00   | \$985.50<br>\$2,190.00            |
|      |                                                                                     |     |                                                                    | % off List             | 55.00                             |
|      |                                                                                     |     | Select Caster/Glide Option                                         | .TR                    | Titanium Rubber Glides            |
|      |                                                                                     |     | Paint Options                                                      | \$(P1)                 | P1 Paint Opts                     |
|      |                                                                                     |     | Select Grade 1 Paint                                               | .PLAT                  | Platinum Metallic Texture         |
|      |                                                                                     |     | Select Shell Option                                                | .UM                    | Orchid Umber                      |
|      |                                                                                     |     | Select Arm Option                                                  | .AA                    | Armless                           |
| 13   |  | 3   | <b>HPMMV-L1PO</b><br>Etch 4-Leg Chair Poly St Perf Back - Set of 2 | \$328.50<br>\$730.00   | \$985.50<br>\$2,190.00            |
|      |                                                                                     |     |                                                                    | % off List             | 55.00                             |
|      |                                                                                     |     | Select Caster/Glide Option                                         | .TR                    | Titanium Rubber Glides            |
|      |                                                                                     |     | Paint Options                                                      | \$(P1)                 | P1 Paint Opts                     |
|      |                                                                                     |     | Select Grade 1 Paint                                               | .PLAT                  | Platinum Metallic Texture         |
|      |                                                                                     |     | Select Shell Option                                                | .TE                    | Terre                             |
|      |                                                                                     |     | Select Arm Option                                                  | .AA                    | Armless                           |
| 14   |  | 3   | <b>HCWTDSBM29</b><br>29H Double Pedestal Medium                    | \$825.30<br>\$1,834.00 | \$2,475.90<br>\$5,502.00          |
|      |                                                                                     |     |                                                                    | % off List             | 55.00                             |
|      |                                                                                     |     | Paint Grade Options                                                | \$(P2)                 | \$(P2) - P2 Paint Opts            |
|      |                                                                                     |     | Select Grade 2 Paint                                               | .PR8                   | .PR8 - Silver Texture             |


| LINE | IMAGE                                                                               | QTY | PRODUCT                                                            | UNIT SELL/LIST       | EXT SELL/LIST                     |
|------|-------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------|----------------------|-----------------------------------|
| 15   |    | 2   | <b>HPMMV-L1PO</b><br>Etch 4-Leg Chair Poly St Perf Back - Set of 2 | \$328.50<br>\$730.00 | \$657.00<br>\$1,460.00            |
|      |                                                                                     |     |                                                                    | % off List           | 55.00                             |
|      |                                                                                     |     | Select Caster/Glide Option                                         | .TR                  | .TR - Titanium Rubber Glides      |
|      |                                                                                     |     | Paint Options                                                      | \$(P1)               | \$(P1) - P1 Paint Opts            |
|      |                                                                                     |     | Select Grade 1 Paint                                               | .PLAT                | .PLAT - Platinum Metallic Texture |
|      |                                                                                     |     | Select Shell Option                                                | .RE                  | .RE - Regatta                     |
|      |                                                                                     |     | Select Arm Option                                                  | .AA                  | .AA - Armless                     |
| 16   |    | 1   | <b>HWWT2236F</b><br>Fabric Tile 22.5H x 36W                        | \$233.10<br>\$518.00 | \$233.10<br>\$518.00              |
|      |                                                                                     |     |                                                                    | % off List           | 55.00                             |
|      |                                                                                     |     | Fabric Selection                                                   | \$(A)                | Grd A Fabric                      |
|      |                                                                                     |     | Grd A Fab                                                          | .CU                  | Centurion                         |
|      |                                                                                     |     | Centurion                                                          | 84                   | Pear                              |
|      |                                                                                     |     | Select Mounting Harware Paint                                      | .S                   | Charcoal                          |
| 17   |    | 3   | <b>HPMMV-L1PO</b><br>Etch 4-Leg Chair Poly St Perf Back - Set of 2 | \$328.50<br>\$730.00 | \$985.50<br>\$2,190.00            |
|      |                                                                                     |     |                                                                    | % off List           | 55.00                             |
|      |                                                                                     |     | Select Caster/Glide Option                                         | .TR                  | .TR - Titanium Rubber Glides      |
|      |                                                                                     |     | Paint Options                                                      | \$(P1)               | \$(P1) - P1 Paint Opts            |
|      |                                                                                     |     | Select Grade 1 Paint                                               | .PLAT                | .PLAT - Platinum Metallic Texture |
|      |                                                                                     |     | Select Shell Option                                                | .SN                  | .SN - Sienna                      |
|      |                                                                                     |     | Select Arm Option                                                  | .AA                  | .AA - Armless                     |
| 18   |  | 1   | <b>HE4LSTL30</b><br>Build Cafe Height 4-Leg Stool                  | \$127.35<br>\$283.00 | \$127.35<br>\$283.00              |
|      |                                                                                     |     |                                                                    | % off List           | 55.00                             |
|      |                                                                                     |     | Select Paint Option                                                | \$(P3)               | \$(P3) - P3 Paint Opts            |
|      |                                                                                     |     | Select Grade 3 Paint                                               | .P092                | .P092 - Sienna                    |
| 19   |  | 1   | <b>HE4LSTL30</b><br>Build Cafe Height 4-Leg Stool                  | \$127.35<br>\$283.00 | \$127.35<br>\$283.00              |
|      |                                                                                     |     |                                                                    | % off List           | 55.00                             |
|      |                                                                                     |     | Select Paint Option                                                | \$(P3)               | P3 Paint Opts                     |
|      |                                                                                     |     | Select Grade 3 Paint                                               | .P101                | Orchid Umber                      |


| LINE | IMAGE                                                                               | QTY | PRODUCT                                                            | UNIT SELL/LIST           | EXT SELL/LIST                     |
|------|-------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------|--------------------------|-----------------------------------|
| 20   |    | 1   | <b>HWWT4560F</b><br>Fabric Tile 45H x 60W                          | \$471.60<br>\$1,048.00   | \$471.60<br>\$1,048.00            |
|      |                                                                                     |     |                                                                    | % off List               | 55.00                             |
|      |                                                                                     |     | Fabric Selection                                                   | \$(A)                    | \$(A) - Grd A Fabric              |
|      |                                                                                     |     | Grd A Fab                                                          | .CU                      | .CU - Centurion                   |
|      |                                                                                     |     | Centurion                                                          | 97                       | 97 - Peacock                      |
|      |                                                                                     |     | Select Mounting Harware Paint                                      | .S                       | .S - Charcoal                     |
| 21   |    | 1   | <b>HE4LSTL30</b><br>Build Cafe Height 4-Leg Stool                  | \$127.35<br>\$283.00     | \$127.35<br>\$283.00              |
|      |                                                                                     |     |                                                                    | % off List               | 55.00                             |
|      |                                                                                     |     | Select Paint Option                                                | \$(P3)                   | \$(P3) - P3 Paint Opts            |
|      |                                                                                     |     | Select Grade 3 Paint                                               | .P099                    | .P099 - Cyprus                    |
| 22   |    | 2   | <b>HE4LSTL30</b><br>Build Cafe Height 4-Leg Stool                  | \$127.35<br>\$283.00     | \$254.70<br>\$566.00              |
|      |                                                                                     |     |                                                                    | % off List               | 55.00                             |
|      |                                                                                     |     | Select Paint Option                                                | \$(P3)                   | \$(P3) - P3 Paint Opts            |
|      |                                                                                     |     | Select Grade 3 Paint                                               | .P8M                     | .P8M - Regatta                    |
| 23   |   | 10  | <b>HFLMC1DF</b><br>Dual Fabric Modular Chair                       | \$1,031.85<br>\$2,293.00 | \$10,318.50<br>\$22,930.00        |
|      |                                                                                     |     |                                                                    | % off List               | 55.00                             |
|      |                                                                                     |     | Flock Leg Opt                                                      | .TR                      | .TR - Tapered Rd PR8 or P7A FRM   |
|      |                                                                                     |     | Select Back Upholstery                                             | \$(7)                    | \$(7) - Grade 7 Uph               |
|      |                                                                                     |     | Grade 7 Fab                                                        | .1055                    | .1055 - Cloverleaf                |
|      |                                                                                     |     | Cloverleaf                                                         | -57                      | -57 - Blue/Purple                 |
|      |                                                                                     |     | Select Seat Upholstery                                             | \$(3)                    | \$(3) - Grade 3 Uph               |
|      |                                                                                     |     | Grade 3 Fab                                                        | .SX                      | .SX - Moxie                       |
|      |                                                                                     |     | Moxie                                                              | 05                       | 05 - Blueberry                    |
|      |                                                                                     |     | Flock Frame Opt                                                    | .PR8                     | .PR8 - Silver Texture             |
| 24   |  | 3   | <b>HPMMV-L1PO</b><br>Etch 4-Leg Chair Poly St Perf Back - Set of 2 | \$328.50<br>\$730.00     | \$985.50<br>\$2,190.00            |
|      |                                                                                     |     |                                                                    | % off List               | 55.00                             |
|      |                                                                                     |     | Select Caster/Glide Option                                         | .TR                      | .TR - Titanium Rubber Glides      |
|      |                                                                                     |     | Paint Options                                                      | \$(P1)                   | \$(P1) - P1 Paint Opts            |
|      |                                                                                     |     | Select Grade 1 Paint                                               | .PLAT                    | .PLAT - Platinum Metallic Texture |
|      |                                                                                     |     | Select Shell Option                                                | .CY                      | .CY - Cyprus                      |
|      |                                                                                     |     | Select Arm Option                                                  | .AA                      | .AA - Armless                     |


| LINE | IMAGE                                                                             | QTY | PRODUCT                                           | UNIT SELL/LIST       | EXT SELL/LIST          |
|------|-----------------------------------------------------------------------------------|-----|---------------------------------------------------|----------------------|------------------------|
| 25   |  | 1   | <b>HE4LSTL30</b><br>Build Cafe Height 4-Leg Stool | \$127.35<br>\$283.00 | \$127.35<br>\$283.00   |
|      |                                                                                   |     |                                                   | % off List           | 55.00                  |
|      |                                                                                   |     | Select Paint Option                               | \$(P3)               | \$(P3) - P3 Paint Opts |
|      |                                                                                   |     | Select Grade 3 Paint                              | .P098                | .P098 - Fern           |

**DRIVERS LOUNGE /TRANSPORTATION Subtotal \$32,939.85**

**MAXFIELD HALLWAY 1**


|    |                                                                                   |   |                                                   |                          |                          |
|----|-----------------------------------------------------------------------------------|---|---------------------------------------------------|--------------------------|--------------------------|
| 26 |  | 2 | <b>HASLB1</b><br>Astir One+ Seat Lounge: Low Back | \$1,372.50<br>\$3,050.00 | \$2,745.00<br>\$6,100.00 |
|    |                                                                                   |   |                                                   | % off List               | 55.00                    |
|    |                                                                                   |   | Select Arm Option                                 | .B                       | Both Arms                |
|    |                                                                                   |   | Lounge Fabric Options                             | \$(1)                    | Grade 1 Uph              |
|    |                                                                                   |   | Grade 1 Fab                                       | .DAPR                    | Dapper                   |
|    |                                                                                   |   | Dapper                                            | 33                       | Grape                    |
|    |                                                                                   |   | Select Foot Option                                | .PM                      | Post Metal               |
|    |                                                                                   |   | Select Foot Color                                 | P7A                      | Textured Charcoal        |


|    |                                                                                   |   |                                                 |                      |                          |
|----|-----------------------------------------------------------------------------------|---|-------------------------------------------------|----------------------|--------------------------|
| 27 |  | 1 | <b>HCWTRND30G</b><br>30" Round Top w/ Flat Edge | \$235.35<br>\$523.00 | \$235.35<br>\$523.00     |
|    |                                                                                   |   |                                                 | % off List           | 55.00                    |
|    |                                                                                   |   | Select Grommet Color                            | .N                   | No Grommet               |
|    |                                                                                   |   | Laminate Grade Options                          | \$(L1STD)            | Grd L1 Standard Laminate |
|    |                                                                                   |   | Select Grade 1 Laminate Finish                  | .LSA1                | Sterling Ash             |
|    |                                                                                   |   | Select Edgeband Color                           | .SA                  | Sterling Ash             |


|    |                                                                                     |   |                                                |                      |                      |
|----|-------------------------------------------------------------------------------------|---|------------------------------------------------|----------------------|----------------------|
| 28 |  | 1 | <b>HCWTSBM18</b><br>18H Single Pedestal Medium | \$377.55<br>\$839.00 | \$377.55<br>\$839.00 |
|    |                                                                                     |   |                                                | % off List           | 55.00                |
|    |                                                                                     |   | Paint Grade Options                            | \$(P1)               | P1 Paint Opts        |
|    |                                                                                     |   | Select Grade 1 Paint                           | .P7A                 | Textured Charcoal    |

**MAXFIELD HALLWAY 1 Subtotal \$3,357.90**

**MAXFIELD HALLWAY 2**

|    |                                                                                     |   |                                                 |                      |                          |
|----|-------------------------------------------------------------------------------------|---|-------------------------------------------------|----------------------|--------------------------|
| 29 |  | 1 | <b>HCWTRND30G</b><br>30" Round Top w/ Flat Edge | \$235.35<br>\$523.00 | \$235.35<br>\$523.00     |
|    |                                                                                     |   |                                                 | % off List           | 55.00                    |
|    |                                                                                     |   | Select Grommet Color                            | .N                   | No Grommet               |
|    |                                                                                     |   | Laminate Grade Options                          | \$(L1STD)            | Grd L1 Standard Laminate |
|    |                                                                                     |   | Select Grade 1 Laminate Finish                  | .LSA1                | Sterling Ash             |
|    |                                                                                     |   | Select Edgeband Color                           | .SA                  | Sterling Ash             |

| LINE | IMAGE                                                                             | QTY | PRODUCT                                           | UNIT SELL/LIST           | EXT SELL/LIST            |
|------|-----------------------------------------------------------------------------------|-----|---------------------------------------------------|--------------------------|--------------------------|
| 30   |  | 2   | <b>HASLB1</b><br>Astir One+ Seat Lounge: Low Back | \$1,372.50<br>\$3,050.00 | \$2,745.00<br>\$6,100.00 |
|      |                                                                                   |     |                                                   | % off List               | 55.00                    |
|      |                                                                                   |     | Select Arm Option .B Both Arms                    |                          |                          |
|      |                                                                                   |     | Lounge Fabric Options \$(1) Grade 1 Uph           |                          |                          |
|      |                                                                                   |     | Grade 1 Fab .DAPR Dapper                          |                          |                          |
|      |                                                                                   |     | Dapper 33 Grape                                   |                          |                          |
|      |                                                                                   |     | Select Foot Option .PM Post Metal                 |                          |                          |
|      |                                                                                   |     | Select Foot Color P7A Textured Charcoal           |                          |                          |

|    |                                                                                   |   |                                                |                      |                      |
|----|-----------------------------------------------------------------------------------|---|------------------------------------------------|----------------------|----------------------|
| 31 |  | 1 | <b>HCWTSBM18</b><br>18H Single Pedestal Medium | \$377.55<br>\$839.00 | \$377.55<br>\$839.00 |
|    |                                                                                   |   |                                                | % off List           | 55.00                |
|    |                                                                                   |   | Paint Grade Options \$(P1) P1 Paint Opts       |                      |                      |
|    |                                                                                   |   | Select Grade 1 Paint .P7A Textured Charcoal    |                      |                      |

**MAXFIELD HALLWAY 2 Subtotal \$3,357.90**

**zINSTALL**

|    |  |   |                                                   |            |            |
|----|--|---|---------------------------------------------------|------------|------------|
| 32 |  | 1 | <b>INSTALL RT</b>                                 | \$3,395.00 | \$3,395.00 |
|    |  |   | Labor to Receive Deliver and Install per proposal | \$0.00     | \$0.00     |
|    |  |   |                                                   | % off List | 0.00       |
|    |  |   | All work during Regular Business Hours            |            |            |
|    |  |   | No stair carry                                    |            |            |
|    |  |   | Area to be free and clear                         |            |            |
|    |  |   | Non-Union Labor                                   |            |            |

**zINSTALL Subtotal \$3,395.00**

| LINE | IMAGE | QTY | PRODUCT            | UNIT SELL/LIST     | EXT SELL/LIST |
|------|-------|-----|--------------------|--------------------|---------------|
|      |       |     | Subtotal LIST/SELL | <b>\$86,609.00</b> | \$43,050.65   |
|      |       |     | GRAND TOTAL        |                    | \$43,050.65   |

**~Ordering Notes~**

- \* Deposit may be due at time of order
- \* The applicable tax will be applied at the time of invoicing
- \* Pricing in this proposal is based on current market conditions and may change due to tariff adjustments or government fees. Any increases before order invoicing could adjust the final pricing.
- \* Estimated leadtime is subject to the manufactures production / shipping schedules
- \* This proposal contains Special Order items that are Not Returnable
- \* Once an order is placed, cancellations are Not Allowed

**TERMS AND CONDITIONS OF PURCHASE**

**(FURNITURE - ODP BUSINESS SOLUTIONS WORKSPACE INTERIORS)**

1. ODP Business Solutions, LLC ("ODP Business Solutions") shall make commercially reasonable efforts to install all products as quickly as possible. However, any delivery and/or installation dates quoted to Customer are approximate, and ODP Business Solutions obligation shall be only to deliver and/or install the products within a reasonable time. Also, due to certain factory shipment schedules, it is possible that ODP Business Solutions will be able to deliver and install portions of the job in phases. Customer will be invoiced for the items as they are delivered and payment will be due as set forth in Section 3 below
2. All prices are firm for thirty (30) days from date of proposal.
3. Payment terms are net twenty (20) days from date of invoice, unless otherwise agreed to and as documented on the order or quote. Customer will be invoiced for items when delivery and installation (if applicable) is complete, and any punch issues are less than 10% of the value of the entire order. In no event shall payment be withheld for delivered products and services. Customer shall pay 90% of the invoice and may withhold 10% until completion of the job. The balance is payable immediately after any outstanding issues are resolved.
4. All orders are subject to credit approval.
5. ODP Business Solutions requires a minimum deposit equaling 50% on all orders over \$20,000. Said deposit will be applied to Customer's account until such product is delivered and invoiced. Each invoice, less its proportionate share of the deposit, will be due and payable as set forth in Section 4 above.
6. All products and materials are subject to applicable taxes, as well as any applicable inbound freight and fabrication charges.
7. An order is not cancelable once in production. "Quick ships" and fabric orders are not cancelable.
8. Any quotation for special order products or materials shall be approved by an authorized Customer representative for correct product number, fabric, specifications and quantities. Any services rendered to Customer to change or modify the specification and layout before or during installation will be charged to Customer at prevailing rates. If such changes or modifications result in additional products, parts, materials or labor, they will be billed to Customer at prevailing rates.
9. Delivery and installation services are conducted during normal business hours of 8:00 a.m. to 5:00 p.m., Monday through Friday. If services are requested outside of normal business hours, if special handling or equipment is required, if moving of products other than delivered is required, or if there are any unusual condition not made known to ODP Business Solutions at the time of sale, extra labor charges at prevailing rates may apply.
10. If during installation, additional products are necessary or required to complete the job, such additional products and labor will be charged to Customer at prevailing rates.
11. Floors shall be smooth, level and free from debris.
12. Condition of Jobsite - Customer agrees to have premises available on the requested date of installation and for a reasonable time thereafter for installation during the regular business day. Customer's job site shall be clean, clear, and free of debris prior to installation. Delivery and installation encumbrances which necessitate additional labor will result in extra charges. If installation is to be placed over carpeting, tiles, or other floor covering, Customer hereby assures ODP Business Solutions that all such coverings will be completed prior to time installation is scheduled. The job site shall be free of interference from all trades in the work areas, and if the job site is not free of such trade interference, the delivery and installation shall not proceed until such interference has been eliminated, or other arrangements are agreed to in writing. ODP Business Solutions shall be held harmless and shall not assume liability for job delay due to failure to meet any of the preceding conditions.
13. Jobsite Services. Electric current, light, heat, trash disposal facilities, hoisting and/or elevator service, and adequate facilities for off-loading, staging, moving, and handling of the Furnishings will be furnished without charge to ODP Business Solutions. Customer acknowledges that if the installed Furnishings require electrical hook-ups, outlets, wiring, or other similar services, at Customer's election, ODP Business Solutions may provide such services through licensed subcontractors at an additional fee or Customer shall be responsible for engaging appropriate licensed professionals.
14. Permits are the responsibility of the Customer unless expressly provided in the Proposal.
15. If Customer is unwilling or unable to accept delivery or installation of the products according to the specified schedule, the products will be stored at Customer's expense. Customer shall pay a warehouse charge payable monthly. Any double handling of a product will be charged at our normal hourly rate.
16. ODP Business Solutions makes no warranties, expressed or implied, as to merchantability or as to the suitability of the products for any particular purpose, except those made by the manufacturer of the products. Any claim must be made to ODP Business Solutions in writing within five (5) days after delivery or installation of the products and if no claim is so received by ODP Business Solutions it will be conclusively presumed that Customer has accepted and that the products are as represented.
17. No liability shall accrue against ODP Business Solutions as a result of breach of terms and conditions caused by any strike, act of God, lockout, accident, or delay beyond its control.
18. ODP Business Solutions retains, and Customer hereby grants to ODP Business Solutions, a security interest in the products to secure the purchase price therefore. The products shall remain personal property regardless of being fixed to any real property. If Customer defaults in the payment of the purchase price when due, ODP Business Solutions shall have all rights and remedies granted by the Uniform Commercial Code. A finance charge of 2% per month (annual percentage rate 24%) will be charged on all past due balances. Customer shall pay all collection costs, including attorneys fee, in the event any claim is referred to a collection agency or attorney.
19. Products shipped directly to Customer shall be the responsibility of Customer except if agreed in writing that ODP Business Solutions will provide delivery and installation services. The receiving Customer is responsible to inspect products and file any necessary freight claims with freight provider.
20. Manufacturer warranties apply for parts only. Labor is not included.
21. All items set forth in the quotation are non-returnable.
22. IN NO EVENT SHALL EITHER PARTY BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INDIRECT OR INCIDENTAL DAMAGES, WHETHER IN AN ACTION BASED ON CONTRACT, TORT (INCLUDING NEGLIGENCE) OR ANY OTHER LEGAL THEORY, EVEN IF THE PARTY HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES.
23. Each party shall indemnify and hold harmless the other party from and against any and all third-party claims, demands, actions, suits, losses, liabilities, damages and all related costs and expenses, including without limitation reasonable attorneys' fees due to, arising from or relating to the negligent, willful or reckless act or omission of the indemnifying party.
24. These terms and conditions shall be governed by the law of the State of Florida, without regard to conflict of laws principles.

Customer: \_\_\_\_\_  
 Customer's Signature: \_\_\_\_\_  
 Print Name: \_\_\_\_\_

Customer PO: \_\_\_\_\_  
 Title: \_\_\_\_\_  
 Date: \_\_\_\_\_

# Memorandum

**To:** Members of the Board of Education  
**From:** Jennifer Kaminski, Assistant Superintendent, Business Services  
**Date:** April 7, 2026  
**Subject:** Resolution to hold the 2027 Budget Hearing

We are proposing to discuss and review the 2026-2027 budget and conduct the public hearing on the budget and proposed millage levy at the Board meeting on June 2, 2026.

The Board will need to approve the tax levy and the budget at the June 16, 2026 meeting.

If you have any questions or require additional information, please feel free to contact me.

**RECOMMENDED MOTION:** I move that the Board of Education approve the Resolution to Hold the Public Hearing on the FY 2027 Budget and waive the reading of the resolution.

# FARMINGTON PUBLIC SCHOOL DISTRICT RESOLUTION TO HOLD THE PUBLIC HEARING ON THE FY 2027 BUDGET

Farmington, Michigan

A regularly scheduled meeting of the Board of Education of the Farmington Public School District was held in the Farmington Public School District on the 7th day of April, 2026, at 6:00 p.m.

The meeting was called to order by \_\_\_\_\_, President.

Present:

Absent:

The following resolution was offered by Member \_\_\_\_\_ and supported by Member \_\_\_\_\_.

**WHEREAS**, Act 43 of the Public Acts of the Second Extra Session of 1963 of the State of Michigan provides that every local unit of government, including a school district, shall provide for a public hearing to be held on its proposed budget, notice of such hearing to be given by publication in a newspaper of general circulation within such unit at least six (6) days prior to such hearing; and

**WHEREAS**, such notice is required to include the time and place of such hearing and also state the place where a copy of such budget is available for public inspection; and

**WHEREAS**, the Public Acts of Michigan of 1995 provides that the notice shall also include the following statement:

The property tax millage rate proposed to be levied to support the proposed budget will be a subject of this hearing.

**WHEREAS**, each local unit is required to hold such public hearing prior to final adoption of its budget; and

**WHEREAS**, this Board of Education will carefully examine its estimated operating expenses and its estimated revenues for the 2026-2027 fiscal year on June 2, 2026;

**NOW, THEREFORE, BE IT RESOLVED THAT:**

1. A public hearing shall be held on June 2, 2026, at the regular Board meeting beginning at 6:00 P.M. for the purpose of receiving testimony and discussing the 2026-2027 budget.
2. The Secretary of the Board of Education is hereby authorized and directed to publish notice of such public hearing, said notice to be substantially in the form of attached Exhibit A, in the newspaper of general circulation within the School District. The notice shall be published not less than six (6) days before the public hearing and shall comply with all requirements of Act 43 of the Public Acts of the Second Extra Session of 1963 of the State of Michigan, as amended by the Public Acts of Michigan of 1995.
3. The Secretary of the Board of Education is hereby authorized and directed to send timely written notice of the time, date, and place of public hearing to all newspapers of general circulation within the School District.
4. The Secretary of the Board of Education shall post notice of the public hearing in compliance with the Michigan Open Meetings Act.

AYES:

NAYS:

Resolution declared adopted.

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Dr. Cheryl B. Blau, Secretary  
Board of Education



# Board Resolution

WHEREAS, students and advisers from **North Farmington High School** participated in the **2026 Michigan Student Leadership State Conference**, hosted by the Michigan Association of Student Councils and Honor Societies (MASC/MAHS) and the Michigan Association of Secondary School Principals (MASSP), where student leaders from across Michigan gather to celebrate leadership, service, and student voice; and

WHEREAS, **North Farmington High School** was recognized with the **Exceptional Service Project Award** for demonstrating outstanding leadership, service, and positive impact in their school and community; and

WHEREAS, the students and advisers of **North Farmington High School** have shown dedication, initiative, and a strong commitment to fostering a culture of leadership, collaboration, and service; therefore, be it

RESOLVED, that the **Farmington Public School's** Board of Education congratulates the students and advisers of **North Farmington High School** for earning the **Exceptional Service Project Award** at the 2026 Michigan Student Leadership State Conference; and be it further

RESOLVED, that the Board commends these student leaders and advisers for exemplifying excellence in leadership and service, and encourages continued support of student leadership opportunities at **North Farmington High School** and throughout the district, recognizing the important role these programs play in empowering students to lead and make a meaningful impact in their schools and communities.

Approved this **7** of **April, 2026** by the **Farmington Public School's** Board of Education.

## Congratulations – Statewide Recognition for Your School 🌟

6 messages

MASSP <info@massp.com>  
Reply-To: info@massp.com  
To: "kelly.coffin@fpsk12.net" <kelly.coffin@fpsk12.net>

Fri, Mar 13, 2026 at 8:11 AM



**Your school received statewide recognition during the Michigan Student Leadership State Conference.**

Hello,

Thank you for supporting your student leaders in attending the 2026 Michigan Association of Student Councils and Honor Societies (MASC/MAHS) Michigan Student Leadership State Conference, held February 21–23 in Grand Rapids. We are pleased to share that **North Farmington High School** was recognized during the event as a recipient of the **Exceptional Service Project**.

Each year, the Michigan Student Leadership State Conference brings together more than 1,700 students and advisers from across the state to celebrate impact, elevate student voice, and recognize excellence in leadership. **Being honored at this event places your school among the top student leadership programs in the state.**

Our awards ceremony highlights outstanding leadership, service, and impact happening in schools and communities across Michigan. **This year, North Farmington High School earned state-level recognition as a recipient of one of our most prestigious awards.**

### **Exceptional Service Project**

The Exceptional Service Project Award highlights a student-led initiative that demonstrated measurable impact, meaningful community engagement, and outstanding leadership. Selected from schools across the state through a competitive process, this award celebrates students who identified a need, developed a strategic response, and executed a project that strengthened both their school and surrounding community. The achievement reflects the commitment of your students and advisers to service-driven leadership and positive impact.

### **Celebrating Your Achievement**

To help you share this accomplishment, we've provided a [board resolution](#) and a link to our [event photo gallery](#). You are welcome to share these resources with your district communications team, school board, local media and community. We encourage you to celebrate this achievement widely – your students and advisers have worked hard for this recognition, and it reflects the strong leadership culture within your school.

Congratulations again, and thank you for helping empower the next generation of student leaders in Michigan.



Matt Alley

Associate Director of Student Services

Michigan Association of Student Councils and Honor Societies

Michigan Association of Secondary School Principals

[www.mascmahs.org](http://www.mascmahs.org)

## **April 7, 2026**

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Regular Meeting of the Board of Education

**XI. CONSENT AGENDA.** I move that the Board of Education approve the April 7, 2026, Consent Agenda, as follows:

**XI.A. Approval of Minutes**

1. March 10, Special Meeting
2. March 10, Closed Session Meeting
3. March 10, 2026, Regular Meeting
4. April 6, 2026, Finance/Facility Committee Meeting