#### LOS RIOS COMMUNITY COLLEGE DISTRICT

PURCHASING: (916) 568-3071 • FAX: (916) 568-3145 ACCOUNTING OPS: (916) 568-3065 • FAX: (916) 286-3636

PLEASE SEE REVERSE SIDE FOR TERMS AND CONDITIONS.

#### PURCHASE ORDER NO 0003017723

Date	Revision	Page
04/02/20	18	1
Payment T	erms Freight Terms	Ship Via
NET 30	Shipping Point	Best Metho
Reference	: Lo	cation / Dept
3006126 C	HADWICKS SHEWMAKERNOA	FALR211 RECEIVING

Supplier: 0000024950

**BIG TRAY** 

1200 7TH STREET

SAN FRANCISCO CA 94107

Phone:

(800) 244-8729

Fax:

(415) 863-4082

email:

Ship To:

**FOLSOM LAKE COLLEGE** 

RECEIVING

10 COLLEGE PARKWAY FOLSOM CA 95630-6798

United States

Bill To:

1919 Spanos Court

Sacramento CA 95825-3981

**United States** 

Line-Sch	Item/Description	Quantity UOM	PO Price	Extended Amt	Due Date
1- 1	FRYMASTER MODEL NO. FMJ250 (PLEASE SEE ATTACHED QUOTE FOR SPECS)	1.00EA	10,523.00	10,523.00	03/29/2018
2- 1	SAFETY SYSTEM MOVEABLE GAS CONNECTOR - DORMONT MANUFACTURING MODEL NO. 16100KIT48	1.00 EA	185.00	185.00	03/29/2018

**BIG TRAY QUOTE DATED 03/16/18** 

FRYMASTER FMJ250 MUST BE NATURAL GAS

NO FREIGHT CHARGE

**Sub Total Amount Sales Tax Amount Total PO Amount** 

10,708.	00
829.	87
11,537.	87

<u>Orq</u> Prog <u>Proi</u> **BYear** Acct Fd Amount COPFD FL.VA.NEQP 69400 80944 6490 41 11.537.87 2018

0003006126KIRKLINK29-MAR-2018

Verification of this purchase order can be made using the Los Rios Community College District web site listed below. If you have any questions, please contact the Purchasing Office at (916)568-3071.

http://www.losrios.edu/purchasing/povalidation

All shipments, invoices, and correspondence must be identified with our Purchase Order Number. Overshipments will not be accepted unless authorized by Buyer prior to shipment. **Authorized Signature** 

Notice to vendor: You are responsible for delivering goods and delivery documents to the Receiving Department at the site. Failure to do so will delay payment processing. Vendor is responsible for obtaining verification of delivery by authorized Receiving Room personnel. Receipt of goods by other parties and failure to obtain authorized signatures may also delay payment. NOTE: PAYMENT TERMS NET 30 MATERIAL SAFETY DATA SHEETS (MSDS) must be provided with the delivery of product as required by law.

#### LOS RIOS COMMUNITY COLLEGE DISTRICT

American River College • Cosumnes River College • Folsom Lake College • Sacramento City College

#### **PURCHASE ORDER TERMS AND CONDITIONS**

- 1. APPLICABLE LAW: The contract resulting from this order shall be governed by the laws of the State of California
- 2. COMPLETION OF ORDERS: LRCCD reserves the right to withhold payment until order is completed.
- 3. DISCOUNTS: Please show cash payment discount offered on your invoice in connection with any discount offered, time will be computed from date of delivery of the supplies or equipment, or from date correct invoices are received in the office specified by LRCCD if the latter date is later than the date of delivery. Payment is deemed to be made for the purpose of earning discount, on the date payment is mailed or on behalf of LRCCD.
- 4. INVOICES: Invoices shall be prepared and submitted in duplicate unless otherwise specified. Invoices shall contain Purchase order number, date, description of items, sizes and quantities, unit prices, extended totals, place and date of delivery. Invoices or vouchers not on printed bill heads shall be signed by the CONTRACTOR or person furnishing the supplies or services. Every invoice shall be properly itemized. If LRCCD has not received billing for product or services within a one year period LRCCD will not be held responsible for satisfying the debt.
- 5. CHANGES: No change or modification in terms, quantities, or specifications may be made without express authorization in writing from the LRCCD Purchasing Office and signed by the parties hereto, and no oral understanding or agreement not incorporated herein shall be binding on any of the parties hereto. If unit cost of any item exceeds the amount shown by 10% or \$250.00 whichever is less do not ship. Contact LRCCD Purchasing at the phone number provided.
- 6. BILL OF LADING: If Bill of Lading is applicable to this order, send originals to "Ship to" address and duplicate Bill of Lading with invoices to "Bill to" address. All correspondence, invoices, bills of lading, shipping memos, packages, etc., must show purchase order number. If factory shipment, advise factory to comply.
- 7. TRANSPORTATION CHARGES: Invoices for prepaid transportation charges must be supported by original receipted expense bills.
- ROB POINT AND FREIGHT CHARGES: Unless otherwise specified on this order, all items shall be delivered FOB Destination. No charge for delivery, drayage, express, parcel post, packing, cartage, insurance, license fees, permits, or for any other purpose will be paid by LRCCD unless expressly included and itemized in the order. Unless otherwise shown, on "FOB Shipping Point" transactions, CONTRACTOR shall arrange for lowest cost transportation, prepay and add freight to invoice and furnish supporting freight bills if the amount exceeds \$50.00. On "FOB Shipping Point" transactions, should any shipments under this purchase order be received by LRCCD in a damaged condition and any related freight loss and damage claims filed against the carrier or carriers be wholly or partially declined with the inference that damage was the result of the act of the shipper such as inadequate packaging or loading or some inherent defect in the equipment and/or material, CONTRACTOR on request of LRCCD shall at CONTRACTOR's own expense assist LRCCD in establishing carrier liability by supplying evidence that the equipment and/or materials was properly constructed, manufactured, packaged, and secured to withstand normal transportation conditions. Shipments that are California intrastate in nature and where freight is to be borne by LRCCD shall be tendered to carriers with written instructions that rate and charges may not exceed the lowest lawful rates on file with the California Public Utilities Commission.
- 9. PATENT INDEMNITY: The CONTRACTOR shall hold LRCCD, its officers, agents and employees harmless from alleged liability of any nature or kind, including costs and attorney fees and expenses, for infringement or use of any copyrighted or uncopyrighted composition, secret process, patented or unpatented invention, article or appliance furnished or used in connection with the contract or purchase order.
- 10. TAXES: Certain articles sold to LRCCD are exempt from certain Federal excise taxes. LRCCD will reimburse the CONTRACTOR for, or pay directly, all California State and local sales and use taxes applicable to this purchase.
- 11. EQUAL OPPORTUNITY EMPLOYER: The acceptance of this purchase order by a supplier of goods and services is a certification that such supplier complies with all provisions of executive order 11246 and is an equal opportunity employer.
- 12. GENERAL SAFETY ORDERS: All materials, supplies and services sold to LRCCD shall conform to the general safety orders of the State of California. All materials, except as otherwise specified, must be new and of the best quality of their respective kinds.
- 13. INDEMNIFICATION: CONTRACTOR shall indemnify, defend and hold harmless LRCCD, its trustees, officers, agents, employees and volunteers, from any and all claims, demands, suits, causes of action, damages, penalties, breaches of this agreement, infringement of patent rights, costs, expenses, violations of employee occupational health and safety laws, attorney fees, losses or liability, property damage, personal injuries to or death of persons, arising out of, alleged to have arisen out of, or relating in any way to CONTRACTOR's work to be performed under this agreement, except if caused solely by the negligence of LRCCD.
- 14. TERMINATION: LRCCD may terminate this agreement and be relieved of the payment of any consideration to CONTRACTOR should CONTRACTOR fail to perform the covenants herein contained at the time and in the manner herein provided. In the event of such termination LRCCD may proceed with the work in any manner deemed proper by LRCCD. The cost to LRCCD shall be deducted from any sum due the CONTRACTOR under this agreement and the balance if any, shall be paid the CONTRACTOR upon demand.
- 15. ASSIGNMENT: Without the written consent of LRCCD, this agreement is not assignable by CONTRACTOR either in whole or in part.
- 16. PUBLIC WORKS PROJECTS: CONTRACTOR must comply with Public Contract Code.
- 17. CA LABOR CODE: Pursuant to Section 1700, and following, the CONTRACTOR shall pay not less than the prevailing rate of per diem wages as determined by the Director of the California Department of Industrial Relations. Copies of such prevailing rate of per diem wages are on file at the Business Office of the Los Rios Community College District, 1919 Spanos Court, Sacramento, CA 95825. Those copies shall be made available to any interested party upon request. The CONTRACTOR shall forfeit, as penalty to the LRCCD, Fifty Dollars (\$50.00) for each calendar day or portion thereof, for each workman paid less than the stipulated prevailing rates for any work done under the contract by him/her or by any subcontractor under him, in violation of the provisions of such Labor Code.
- 18. NOTICE: Your employees <u>may</u> be exposed to hazardous substances during the course of their work while on LRCCD property. For additional information on the hazardous substances that your employees <u>may</u> be exposed to contact the LRCCD General Services Department at (916) 568-3048.
- 19. INSURANCE: CONTRACTOR shall, at all times, maintain in full force and effect the following insurance: Workers' Compensation, Commercial General Liability, Auto Liability, and Professional Liability if licensed professional. Policy limits for each shall be at least \$1,000,000 AND \$3,000,000 AGGREGATE for bodily injury, personal injury and property damage. Any combination of General Liability and Excess Coverage can be combined to meet the Aggregate. LRCCD shall be named as an additional insured on CONTRACTOR's policies. The CONTRACTOR shall provide a certificate of insurance and required endorsements to comply with this section at least 15 days prior to commencement of work under this contract. The certificate shall state that LRCCD will be given 30 days notice of any material change or cancellation in coverage.
- 20. DISQUALIFIED EMPLOYEES: CONTRACTOR shall ensure that persons who perform services on LRCCD property have not been convicted of any felony, or any controlled substance offense or any sex offense as those terms are defined by Education Code section 87008-87010. If LRCCD determines that any person employed by CONTRACTOR to work on LRCCD property is incompetent, unfaithful, intemperate, disorderly, abusive or is otherwise unsatisfactory, CONTRACTOR shall cause that employee to be removed from working on LRCCD property immediately, and that person shall not be employed again on LRCCD property.
- 21. WORK AUTHORIZATION: Prior to LRCCD's acceptance of this Agreement, CONTRACTORs who are not U.S. citizens must provide verification of (a) work authorization status from the appropriate U.S. Department of State; (b) a copy of their U.S. visa; (c) the number of days present in the U.S.; and (d) tax treaty status. LRCCD shall not make any payments to CONTRACTOR unless CONTRACTOR holds the appropriate U.S. visa. CONTRACTOR is responsible for ensuring they are in possession of the appropriate visa.
- 22. WARRANTY: CONTRACTOR expressly warrants that all materials, goods, equipment, services, and/or labor shall conform to the requirements set forth or incorporated into this order and any applicable industry standards or requirements, shall be merchantable and free from defects in workmanship, materials and/or design (including latent defects), and shall perform as specified. CONTRACTOR further warrants that all materials, goods, equipment, services, and/or labor will be fit and sufficient for the particular purposes intended by LRCCD. Unless agreed upon otherwise between LRCCD and CONTRACTOR, the warranty period shall be the longer of: (a) any express warranty included in this service agreement; (b) one year after the materials, goods, equipment, services, and/or labor are accepted by LRCCD; or (c) any warranty period provided under any applicable California law.

#### Requisition

Supplier: BIG TRAY 0000024950 **Business Unit:** COPFD OPEN 1200 7TH STREET Page Reg ID: Date SAN FRANCISCO CA 94107 0003006126 03/29/2018 **United States** Requisition Name: BIG TRAY **Phone:** (800) 244-8729 Fax: (415) 863-4082 Requester Bldg# email: Sera Chadwick RECEIVNG Requester Signature Ship To: **RECEIVING** 10 COLLEGE PARKWAY Buyer: Nicholas Shewmaker FOLSOM CA 95630-6798 Approved: Entered By: CHADWICS 29-MAR-2018 Line-Schd Description Quantity UOM Extended Amt Due Date Price FRYMASTER MODEL NO. FMJ250 EΑ 10,523.00 10,523.00 03/29/2018 (PLEASE SEE ATTACHED QUOTE FOR SPECS) ASSET DEPT: RECEIVING LOCATION: 04FALR211 CATEGORY: EQU:OTHER 1 PROFILE: EQP:OTHER SAFETY SYSTEM MOVEABLE GAS CONNECTOR 185.00 03/29/2018 2-1 FΑ 185.00 1 - DORMONT MANUFACTURING MODEL NO. 16100KIT48 ASSET DEPT: RECEIVING LOCATION: 04FALR211 CATEGORY: EQU:OTHER 1 PROFILE: EQP:OTHER SALES TAX EΑ 829.87 829.87 03/29/2018 ASSET DEPT: RECEIVING LOCATION: 04FALR211 CATEGORY: TAX PROFILE: EQP:OTHER Total Requisition Amount: 11,537.87 FRYMASTER FMJ250 MUST BE NATURAL GAS NO FREIGHT CHARGE SALES TAX OF 7.75% WILL BE APPLIED TO TOTAL PO Acct Fd <u>Org</u> Prog Sub Proj Amount 6490 41 COPFD FL.VA.NEQP 69400 80944 053F 11,537.87 Purchases Charged to Catagorical Programs, Grants or Special Project. This purchase is in compliance with the requirement of \_ For grants/special projects \_\_

Approval Signature	Approval Signature	Approval Signature





03/16/2018

Project:

February 2018

From:

BigTray

Tanya Einhorn 1200 7th St.

San Francisco, CA 94107

800-244-8729 (Contact) 415-863-4082 (Fax)

help@bigtray.com

 Item
 Qty
 Description
 Sell
 Sell Total

 238
 1 ea
 FULL POT FRYER
 \$10,523.00
 \$10,523.00



Frymaster Model No. FMJ250

Performance Fryer Battery, gas, (2) 50 lb. oil capacity each, built-in filtration, open frypot design, millivolt controller, centerline fast-action temperature probe, EZSpark™ ignitor, thermostat knob behind front panel, over-the-flue basket hangers, includes: rack-type basket support, covers & (2) twin baskets, flue deflector, stainless steel frypot, door & cabinet, 244,000 BTU, NSF, CSA, CSA Star, cCSAus

- 1 ea NOTE: Not available for elevations over 6000 feet.
- 1 ea NOTE: Gas fryers CANNOT be curb mounted
- 1 ea FRYPOT warranty 4th year lifetime part only, standard
- 1 ea FRYPOT & ASSEMBLY warranty 1st year parts and labor, 2nd and 3rd year parts only, standard
- 1 ea CONTROLLER warranty 1 year parts and labor, standard
- 1 ea (FENWAL THERMOSTAT warranty 1 year parts and labor, 2nd year part only, standard)
- 1 ea ALL OTHER PARTS warranty 1 year parts and labor, standard
- 1 ea Gas type to be specified
- 1 ea Millivolt Controller, standard
- 1 ea 6" casters (set of 4), standard

ITEM TOTAL: \$10,523.00

Initial:

<sup>\*</sup> Prices good through March 30, 2018.

<sup>\*</sup> Free freight on this quote when shipped within the contiguous USA. (orders over \$250)

<sup>\*</sup> No sales tax charged when shipped outside California.

<sup>\*</sup> Prices are based off the entire package being ordered; individual items purchased separately may be subject to a re-quote.

Item Qty Description Sell Sell Total

#### 1 ea SAFETY SYSTEM MOVEABLE GAS CONNECTOR



277

Dormont Manufacturing Model No. 16100KIT48

Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 full port valve (2) 90° elbows, coiled restraining cable with hardware, 334,000 BTU/hr minimum flow capacity, limited lifetime warranty

ITEM TOTAL: \$185.00

\$185.00

Total

\$10,708.00

\$185.00

#### RETURN POLICY:

- \*30% re-stocking fee applied on returned product/equipment.
- \*Returns are for unused equipment in original crating/packaging only.
- \*All returns must be authorized or will not be accepted. Returns must be shipped pre-paid within 30 days of authorization.
- \*Special order custom equipment is non-returnable.

#### **DELIVERY & FREIGHT POLICY:**

- \*Deliveries are standard common carrier, which is tailgate/curbside only.
- \*Unloading, inside delivery, uncrating and/or install by others.
- \*Liftgate delivery (unloading from truck to ground) can be requested for an additional fee if you do not have a forklift or loading dock.
- \*Liftgate pricing: \$150 for Non-Commercial Zones (schools, churches, homes, home-based businesses, etc.) or \$50 for Commercial Zones
- \*All deliveries must be inspected for freight damage at time of delivery. Any damage must be refused at time of delivery.
- \*BigTray cannot be held accountable for any freight damages. The freight carrier who delivers is responsible for loss or damages.
- \*NOTE: The equipment quoted is in accordance with the specified manufacturer's standard specs. It is believed that the equipment and accessories shown on this quote are equal to the bid specs.
- \*NOTE: Only the equipment and accessories shown on this quotation may be purchased at the price quoted. Items are limited to the price and quantity shown.
- \*NOTE: Equipment not indicated on this quote will not be included.
- \*NOTE: Please compare this quotation to your required equipment as buyer is ultimately responsible for confirming equipment meets required specs.
- \*NOTE: We will do everything to meet required delivery date, but final delivery times are based on availability from specified manufacturers.
- \*NOTE: Payment terms are in advance.

Acceptance:	Date:	
Printed Name:		
Project Grand Total: \$10,708.00		

Initial:

# MJ50 Gas Fryers with Filtration -- Domestic & Export

Project
Item
Quantity
CSI Section 11400
Approval
Date —

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IV	$\cup$	U		IJ

☐ FMJ250

☐ FMJ350

☐ FMJ450



Model FMJ250 Shown with optional CM3.5 controller

#### Fryer Standard Features

- Open-pot design is easy to clean
- 50-lb (25-liter\*) oil capacity per full frypot
- 122,000 Btu/hr. input (30,730 kcal) (35.8 kw) per full frypot
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm) per full frypot
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller, no electric connection required
- Stainless steel frypot, door and cabinet
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS balltype drain valve
- Two twin baskets
- Casters
- Gas connection -- see chart
- EZSpark™ push-button ignitor
- · Over-the-flue basket hangers

#### Filter Standard Features

- 50-lb (25 liter\*) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- · Filters up to 4 fryers in one battery
- 1/3 H.P. filter motor
- 4 GPM (15 LPM) pump
- · Stainless steel crumb catcher
- · Filter starter kit
- · Drain safety switch
- · Front oil flush

#### Specifications

Designed for versatility, proven performance and trouble-free filtering of fryer batteries without wasting valuable space

The MJ50 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ50 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, prebreaded products to specialty foods.

The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate temperatures for efficient heat-up, cooking and recovery.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat

free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.

\*Liter conversions are fol solid shortening @ 70° F.









8700 Line Avenue Shreveport, LA 71106-6814 USA Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com

Bulletin No. 818-0472 Revised 11/1/16



February 2018 BigTray Page: 3



OPTIONS & ACCESSORIES
☐ External oil discharge available on built-in filter batteries with 2 or more frypots must specify front or rear connection. Front connection not available on 2-battery models.
Basket lifts (only available with CM3.5)
☐ CM3.5 or Digital controllers
☐ Spreader cabinet(s) must fit within a 4-cabinet fryer battery
☐ Frypot cover(s)
☐ Melt cycle (above controllers only)
☐ Boil out (CM3.5 controller only)
Triplet basket

#### **POWER REQUIREMENTS**

	BASIC DOMESTIC OPTIONS					
MODEL NO.	CONTROLS/ FRYPOT FILTER		BASKET LIFTS*/ FRYPOT			
FMJ250 FMJ350 FMJ450	120V 1 A 220V 1 A	120V 8 A 220V 5 A	120V 3 A 220V 2 A			
	B	NS				
FMJ250 FMJ350 FMJ450	220V 1 A 230V 1 A 240V 1 A 250V 1 A	220V 5 A 230V 5 A 240V 5 A 250V 5 A	220V 2 A 230V 2 A 240V 2 A 250V 2 A			

#### **CLEARANCE INFORMATION**

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.
- DO NOT CURB MOUNT

8700 Line Avenue Shreveport, LA 71106-6800 USA

Tel: 318-865-1711 Tel: 1-800-221-4583 Fax: 318-868-5987 E-mail: info@frvmaster.com

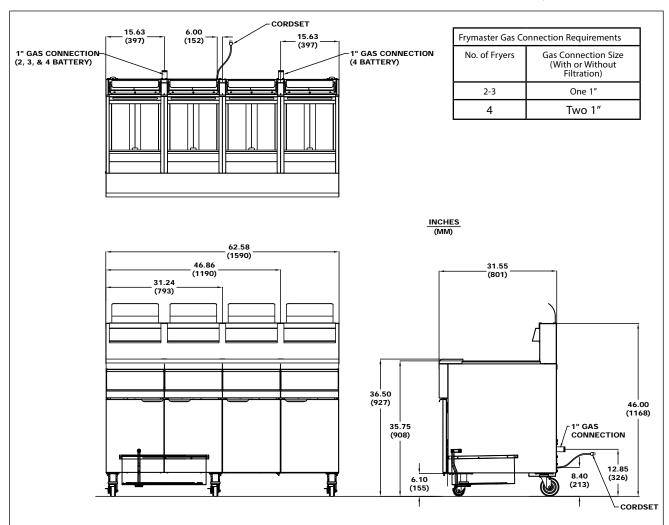
Bulletin No. 818-0472

Revised 11/1/16



We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.





#### DIMENSIONS (FP FILTER PAN ONLY IS 25-1/2"W x 16"D x 12-1/2"H)

FP FILTER WITH FRYERS											
						SHIPPING INFORMATION					
MODEL NO.	OIL OVERALL SIZE (cm)  CARACITY/ FULL OR SPLIT FRYPOTS		DRAIN			DIMENSIONS (cm)					
	CAPACITY/ FRYPOT	WEIGHT CLASS CITE	TOLL ON SPEIL PRIPOIS		in the same of the light of	CUBE	w	D	н		
		WIDTH	DEPTH	HEIGHT	(5,				VV	ט	"
FMJ250	50 lbs. (25 L)	31-1/4" (79.3)	31-1/2" (80.1)	46"* (116.8)	10-5/8" (26.9)	525 lbs. (238 kg)	77.5	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FMJ350	full pot 25 lbs. (12 L)	46-7/8" (119)	31-1/2" (80.1)	46"* (116.8)	10-5/8" (26.9)	658 lbs. (298 kg)	77.5	74.39	53" (135.9)	44-1/2" (113.0)	54" (137.2)
FMJ450 split pot	62-1/2" (159)	31-1/2" (80.1)	46"* (116.8)	10-5/8" (26.9)	896 lbs. (406 kg)	77.5	100.12	72" (182.9)	44-1/2" (113.0)	54" (137.2)	

\*Without basket lifts.

8700 Line Avenue Shreveport, LA 71106-6800 USA Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

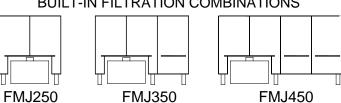
www.frymaster.com Bulletin No. 818-0472 Revised 11/1/16



We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.



#### **BUILT-IN FILTRATION COMBINATIONS**



#### **HOW TO SPECIFY -- EXAMPLE**

The following description will assist with ordering the features desired for this equipment:

Three 50-lb. (25 L), open full frypot gas fryer with millivolt controllers and built-in filtration.

CM3.5 controller

**Basket Lifts** 

8700 Line Avenue Shreveport, LA 71106 -6800 USA

Tel: 318-865-1711 Tel: 1-800-221-4583 Fax: 318-868-5987 E-mail: info@frymaster.com www.frymaster.com Bulletin No. 818-0472 Revised 11/1/16 Litho in U.S.A. ©Frymaster





### uote 03/20/2018

**Project:** 

From: LOS RIOS - FOLSOM LAKE COLLEGE East Bay Restaurant Supply, Inc.

- FRYMASTER FMJ250 3/20/18 rev. 3/20/18 ar.

Sophia DeLeon 522 North 12th Street Sacramento, CA 95811-9164-440-0620

\$186.77

(916)440-0620 (Contact)

Project Code: 33891

Item Qty Description Sell **Sell Total** 1 ea FULL POT FRYER \$10,891.33 1 \$10,891.33



Frymaster Model No. FMJ250

Performance Fryer Battery, gas, (2) 50 lb. oil capacity each, built-in filtration, open frypot design, millivolt controller, centerline fastaction temperature probe, EZSpark™ ignitor, thermostat knob behind front panel, over-the-flue basket hangers, includes: rack-type basket support, covers & (2) twin baskets, flue deflector, stainless steel frypot, door & cabinet, 244,000 BTU, NSF, CSA, CSA Star, cCSAus Dimensions 46(h) x 31.25(w) x 31.5(d)

- 1 ea NOTE: Not available for elevations over 6000 feet.
- 1 ea NOTE: Gas fryers CANNOT be curb mounted
- 1 ea FRYPOT warranty 4th year lifetime part only, standard
- 1 ea FRYPOT & ASSEMBLY warranty 1st year parts and labor, 2nd and 3rd year parts only, standard
- 1 ea CONTROLLER warranty 1 year parts and labor, standard
- 1 ea FENWAL THERMOSTAT warranty 1 year parts and labor, 2nd year part only, standard
- 1 ea ALL OTHER PARTS warranty 1 year parts and labor, standard
- 1 ea Natural gas (specify elevation if over 2,000 ft.)
- 1 ea Millivolt Controller, standard
- 1 ea 6" casters (set of 4), standard
- 1 ea Dormont 16100KIT48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 full port valve (2) 90° elbows, coiled restraining cable with hardware, 334,000 BTU/hr minimum flow capacity, limited lifetime warranty
  - 1. PRICING GOOD FOR 45 DAYS
  - 2. FREIGHT: WE WILL ATTACH THIS UNIT TO OUR STOCK ORDER TO GET THE FREE FACTORY FREIGHT INTO OUR WHSE. - (THAT IS APPROX A \$300.00 SAVINGS)
  - 3. DELIVERY BY OUR EBRS TRUCK \*\*\*\*\*NO CHARGE DELIVERY -**DELIVERING CRATED TO YOUR DOCK\*\*\*\*\***
  - 4. ALL INSTALLATION BY OTHERS

Initial:	
minuai.	

\$186.77

5. LEAD TIME IS 10 DAYS TO 5 WEEKS - DEPENDING ON STOCK LEVELS WHEN PO IS SENT TO FACTORY.

6. PLEASE VERIFY ALL SPECIFICATIONS AND SIZE BEFORE ORDERING. FACTORIES CHARGE A VERY LARGE RESTOCK FEE TO RETURN. PLUS FREIGHT COSTS BACK.

\*\*\*\*\*I ADDED THE GAS HOSE FOR YOU. IF YOU DONT ALREADY HAVE, YOU NEED QUICK DISCONNECT GAS HOSES FOR THIS UNIT BECAUSE IT IS ON CASTERS. IF YOU DONT NEED BECAUSE YOU ALREADY HAVE, PLEASE DELETE FROM YOUR QUOTE.\*\*\*\*\*

ITEM TOTAL:	\$11,078.10
Merchandise	\$11,078.10
Freight	
Tax 7.75%	\$858.55
Total	\$11,936.65

<sup>\*</sup>PRICING IS GOOD FOR 45 DAYS

#### **TERMS:**

NET 30 CUSTOMERS: A SIGNED PO OR COPY OF SALES ORDER WILL BE REQUIRED.

\*\*\*\*PLEASE NOTE THAT SPECIAL ORDER ITEMS MAY REQUIRE A 50% DEPOSIT AT TIME OF ORDER PLACEMENT (EVEN THOUGH YOU HAVE NET 30 TERMS) AND SOME FACTORIES REQUIRE PAYMENT TERMS OF DEPOSITS BEFORE THEY BUILD. \*\*\*\* THIS IS TO BE DETERMINED CASE BY CASE DEPENDING ON WHAT PRODUCT/FACTORY\*\*\*\*

SALES TAX WILL BE CHARGED ON ALL ORDERS AND THE AMOUNT IS BASED ON THE SALES TAX RATE ON THE DELIVERY OR SHIP TO ADDRESS. IF WE DO NOT HAVE THE SHIP TO ADDRESS AT TIME OF ORDER ENTRY, THEN PLEASE KNOW THAT SALES TAX WILL BE CHARGED ON YOUR SALES ORDER WHEN ENTERED.

**FREIGHT AND DELIVERY:** SEE NOTES ON QUOTE DETAILING SPECIFIC DETAILS FOR THIS QUOTE ON FREIGHT AND DELIVERY CHARGES.

#### IT IS THE CUSTOMERS RESPONSIBILITY TO:

VERIFY ALL SPECIFICATIONS BEFORE ORDERING (GAS TYPE, VOLTAGE, PHASE, SIZING, OPTIONS AND ACCESSORIES ETC.) PLEASE REFER TO THE ITEM SPEC SHEETS WHEN AVAILABLE.

#### **INSTALLATION:**

ALL INSTALLATION BY OTHERS

#### "OPTIONAL" OR "ALTERNATE" ITEMS

ALL ITEMS ON QUOTE THAT ARE MARKED WITH "OPTIONAL" OR "ALTERNATE" ...THE PRICING SHOWS ON THE LINE ITEM ONLY AND ITS COST IS NOT REFLECTED IN THE FINAL TOTAL. IF YOU NEED ANY OF THE OPTIONS, THE COST WILL HAVE TO BE ADDED INTO THE FINAL TOTAL ALONG WITH ITS SALES TAX.

#### **RETURNS:**

THESE ARE ALL SPECIAL ORDER ITEMS AND ARE NOT RETURNABLE TO EBRS, BUT YOU ARE SUBJECT TO THE

Initial: \_\_\_\_\_

#### East Bay Restaurant Supply, Inc.

FACTORY RETURN POLICIES ONLY, WHICH ARE 30% RESTOCK FEE, IN ORIG PACKAGING, UNUSED, UNDAMAGED, NEVER INSTALLED. COST AND SHIPPING OF FREIGHT BACK TO FACTORY, AND IF UNIT SHOWS UPS TO THEM DAMAGED, THEY WILL NOT CREDIT THE RETURN AT ALL. ONCE EBRS GETS CREDIT MEMO, THEN WE CAN CREDIT YOUR ACCT ACCORDINGLY.

SOME SPECIAL ORDER ITEMS ARE NOT RETURNABLE NOR CANCELLABLE.

STOCK ITEMS MUST BE RETURNED WITHIN 30 DAYS OF PURCHASE, UNUSED, IN ORIG. PACKAGING AND WE MUST BE ABLE TO PUT BACK ON OUR SALES FLOOR FOR SALE IN PERFECT CONDITION. RESTOCK FEES MAY BE APPLIED TO YOUR RETURN. DAMAGED PRODUCT BY CUSTOMER WILL NOT BE RETURNABLE.

Acceptance:	Date:	
Printed Name:		
Project Grand Total: \$11,936.65		



## Quote 03/20/2018

**Project:** 

FOLSOM LAKE COLLEGE - FRYMASTER 3/20/18

From:

ChefsFirst.com
ANNIE FRONTINO
49 4TH ST
OAKLAND, CA 94601
916-612-2203 (Contact)

Project Code: 33891

Item	Qty	Description	Sell	Sell Total
1	1 ea	FULL POT FRYER	\$11,575.32	\$11,575.32
		Frymaster Model No. FMJ250		
-		Performance Fryer Battery, gas, (2) 50 lb. oil capacity each, built-in		
home a		filtration, open frypot design, millivolt controller, centerline fast-		
	-	action temperature probe, EZSpark™ ignitor, thermostat knob behind		
3		front panel, over-the-flue basket hangers, includes: rack-type basket		
		support, covers & (2) twin baskets, flue deflector, stainless steel frypot, door & cabinet, 244,000 BTU, NSF, CSA, CSA Star, cCSAus		
		Dimensions 46(h) x 31.25(w) x 31.5(d)		
	1 ea	NOTE: Not available for elevations over 6000 feet.		
	1 ea	NOTE: Gas fryers CANNOT be curb mounted		
	1 ea	FRYPOT warranty - 4th year lifetime part only, standard		
	1 ea	FRYPOT & ASSEMBLY warranty - 1st year parts and labor, 2nd and 3rd		
		year parts only, standard		
	1 ea	CONTROLLER warranty - 1 year parts and labor, standard		
	1 ea	FENWAL THERMOSTAT warranty - 1 year parts and labor, 2nd year part		
		only, standard		
	1 ea	ALL OTHER PARTS warranty - 1 year parts and labor, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	Millivolt Controller, standard		
	1 ea	6" casters (set of 4), standard		
	1 ea	Dormont 16100KIT48 Dormont Blue Hose™ Moveable Gas Connector	\$197.54	\$197.54
		Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated		
		with blue antimicrobial PVC, 1 SnapFast® QD, 1 full port valve (2) 90°		
		elbows, coiled restraining cable with hardware, 334,000 BTU/hr		
		minimum flow capacity, limited lifetime warranty		
		PRICING GOOD FOR 45 DAYS		

LEAD TIME IS 10 DAYS TO 5 WEEKS - DEPENDING ON STOCK LEVELS

FREIGHT: WE WILL ATTACH THIS UNIT TO OUR STOCK ORDER TO GET THE FREE FACTORY FREIGHT INTO OUR WHSE. - We will Deliver crated

Initial: \_\_\_\_\_

for \$35.00

WHEN PO IS SENT TO FACTORY.

Item Qty Description Sell Sell Total

ITEM TOTAL:	\$11,772.86
Merchandise	\$11,772.86
Freight	\$35.00
Tax 7.75%	\$915.11
Total	\$12,722.97

<sup>\*</sup>PRICING IS GOOD FOR 45 DAYS

#### **TERMS:**

NET 30 CUSTOMERS: A SIGNED PO OR COPY OF SALES ORDER WILL BE REQUIRED.

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#### IT IS THE CUSTOMERS RESPONSIBILITY TO:

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#### **INSTALLATION:**

ALL INSTALLATION BY OTHERS

#### **RETURNS:**

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Acceptance:	Date:	
Printed Name:		
Project Grand Total: \$12	 	