



# RESOLUTION No. 23-164

## OF THE BOARD OF SUPERVISORS OF THE COUNTY OF NEVADA

**RESOLUTION AUTHORIZING THE PURCHASE OF TWO CAPITAL ASSETS FOR THE WAYNE BROWN CORRECTIONAL FACILITY KITCHEN – A TRAY MAKE-UP COVEYOR (\$37,267.46) AND AN ICE MAKER (\$8,190.43) FOR A COMBINED TOTAL OF \$45,457.89 AND AUTHORIZING A BUDGET AMENDMENT TO FUND THE PURCHASE OF THE CAPITAL ASSETS (4/5 AFFIRMATIVE VOTE REQUIRED)**

WHEREAS, the Nevada County Sheriff's Office desires to maintain a safe and well-functioning kitchen facility at the Wayne Brown Correctional Facility; and

WHEREAS, the current Tray Conveyor was deemed unsafe by Nevada County Environmental Department and the current Ice Maker has reached the end of its useful life; and

WHEREAS, several quotes were requested for a replacement Tray Conveyor to meet the safety needs of the WBCF and the incarcerated persons, the Piper Products/Servolift Eastern Model No. SRC-16 Tray Make-Up Conveyor was determined to be ideally suited for jail facility kitchen; and

WHEREAS, several quotes were requested for a replacement Ice Maker to meet the care and feeding needs of the WBCF incarcerated persons, the Manitowoc Model No. IDF0900N Indigo NXT Series Ice Maker was determined to be the best suited for the jail facility kitchen.

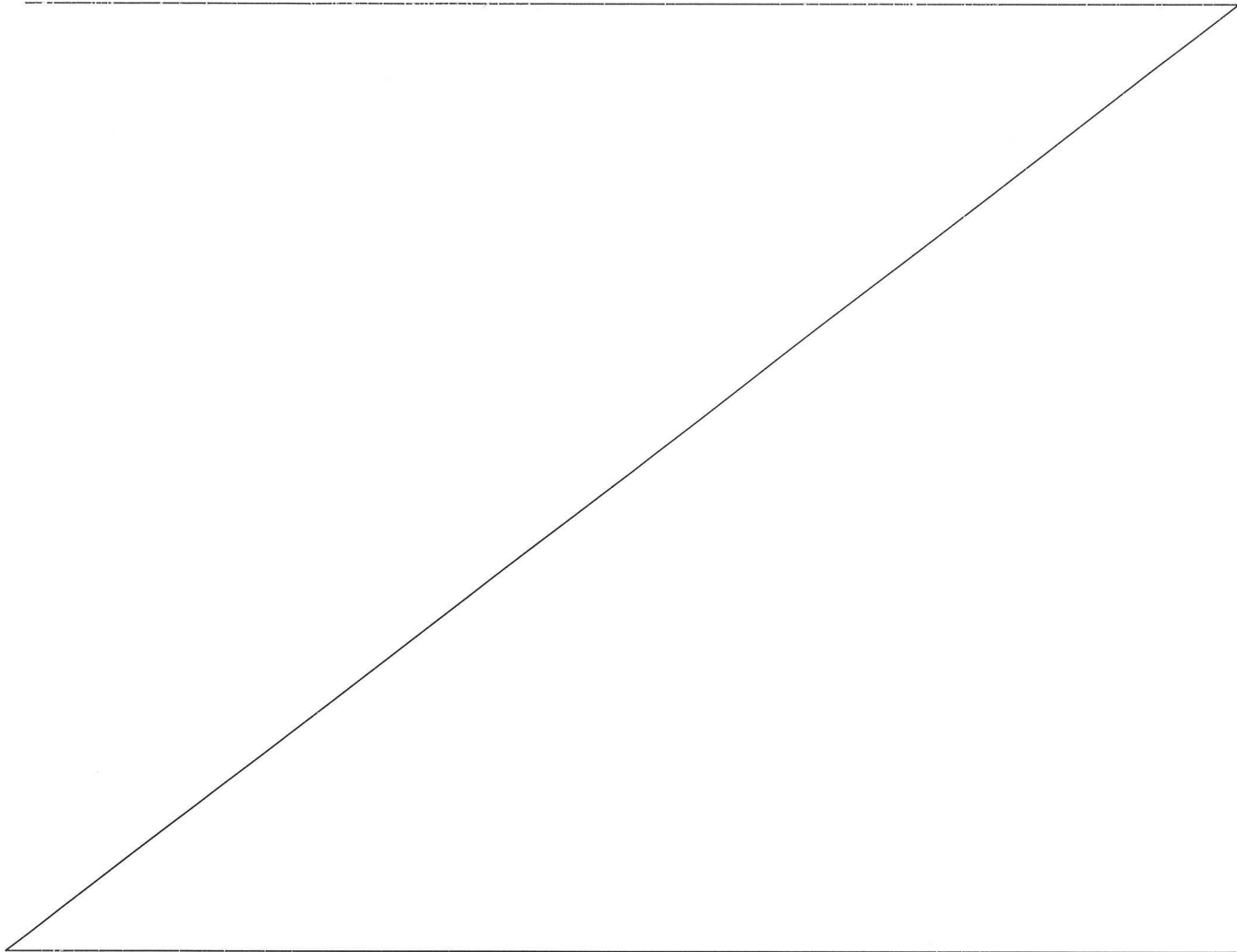
NOW, THEREFORE, BE IT HEREBY RESOLVED the Nevada County Board of Supervisors, on behalf of the County of Nevada authorizes:

- 1) The above recitals are true and correct; and
- 2) Authorizes the Sheriff's Office to purchase a Piper Products/Servolift Tray Make-Up Conveyor in the amount of \$37,267.46; and
- 3) Authorizes the Sheriff's Office to purchase a Manitowoc Ice Maker in the amount of \$8,190.43; and
- 4) Direct the Auditor/Controller to amend the Sheriff's Office Fiscal Year 2022/23 budget as follows:

Increase

0101 20301 153 1000 540600

\$45,457.89



PASSED AND ADOPTED by the Board of Supervisors of the County of Nevada at a regular meeting of said Board, held on the 25<sup>th</sup> day of April, 2023, by the following vote of said Board:

Ayes: Supervisors Heidi Hall, Edward C. Scofield, Lisa Swarhout, Susan Hoek and Hardy Bullock.

Noes: None.

Absent: None.

Abstain: None.

ATTEST:

JULIE PATTERSON HUNTER  
Clerk of the Board of Supervisors

By: 

  
Edward C. Scofield, Chair

4/25/2023 cc: Sheriff\*  
AC\*



**COUNTY OF NEVADA  
CAPITAL ASSET BUDGET REQUEST**

**TYPE OF REQUEST:**

- Infrastructure Improvements and Preservation
- Building Structures & Improvements - Please identify building: \_\_\_\_\_
- Land: Rights of Way, Easements & Land Improvements
- Equipment: Technological - *Information Systems approval date:* \_\_\_\_\_
- Equipment: Automotive
- Equipment: Office, Furniture & Fixtures
- Equipment: Other:

Fiscal Year: 2023-24  
 Dept Name: Sheriff's Office  
 Fund: 0101  
 SBU: 20301  
 Office2: 153  
 Sub-Service: 1000  
 PCN:  
 Acct Code: 540600

**IMPORTANCE OF CAPITAL ASSET:**  Urgent  Necessary  Desirable

**PRIORITY RANKING OF CAPITAL ASSET:** \_\_\_\_\_ out of \_\_\_\_\_ Total Department Requests

**JUSTIFICATION FOR CAPITAL ASSET** (Attach additional pages as necessary)

Current Conveyor line model is obsolete; Maintenance is not able to get parts for the current model anymore. Sanitation has become an issue as well with food particles becoming trapped in the line. It has become increasingly difficult to make sure that not only the surface is kept sanitary but to make sure no debris accumulates in the crevices where bacteria can grow and spread.

**FUNDING SOURCE FOR CAPITAL ASSET**

1. Is this grant-funded?  Yes  No  Other funding source: \_\_\_\_\_ BOS Reso. # Accepting Grant: \_\_\_\_\_

2. What is the general fund and/or other fund balance dollar impact?  None  As follows: \_\_\_\_\_

3. Who will technically own this asset?  County of Nevada  Granting Agency Notes regarding ownership: \_\_\_\_\_

*Notes regarding funding (including deadlines)*

Installation includes electrical upgrade to existing outlet and breakers and Other costs include disposal of existing conveyor.

**CAPITAL ASSET ITEMIZED COSTS - Estimated**

Item	Quantity	Unit Cost	Sales Tax	Shipping	Installation	Other Cost	Total Cost
Tri-Mark tray conveyor belt	1	@ \$29,190	\$2,423	\$1,655	\$2,500	\$1,500	\$37,267
		@	\$0				\$0
		@	\$0				\$0
		@	\$0				\$0
		@	\$0				\$0
<b>TOTAL:</b>							<b>\$37,267</b>

*Please attach documentation (ISSB approval minutes, quotes, etc.)*

**APPROVED BY:** **APPROVED**

Prepared by: Vanessa McLaughlin Date: 4/11/2023  
 Dept. Head Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
 CEO Analyst Signature: \_\_\_\_\_ Date: \_\_\_\_\_

By Georgette Aronow at 4:31 pm, Apr 11, 2023

Notes: \_\_\_\_\_  
 Initials \_\_\_\_\_ Date \_\_\_\_\_  
 Denied  
 Approved \$ \_\_\_\_\_  
 Capital Asset Approval # \_\_\_\_\_

**To:**  
Wayne Brown Correctional Facility  
Pat Souza  
925 Maidu Avenue  
Nevada City, CA 95959  
5304702562 (Contact)

**Project:**  
Nevada County Jail, updated  
2/6/23, revised 2/28, 3/7

**From:**  
TriMark  
Philip Matheson  
philip.matheson@trimarkusa.com  
925-931-2143

Unless otherwise noted, items on this quote are quoted per Piper construction per Piper specifications. Please verify all items and options quoted. Alternates on this quote are quoted as standard Piper construction as per Piper specification unless otherwise noted. Please take a moment and review ALL ITEMS as quoted.

If you should find any discrepancies, please contact Piper immediately. Any changes made to the quote or drawings may result in a price change.

PLEASE REVIEW THOROUGHLY. PRICING IS VALID FOR ORDERS SHIPPED WITHIN 120 DAYS OF QUOTE DATE. For shipments scheduled after quote expiration, ADD 1% per month for pricing herein.

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>TRAY MAKE-UP CONVEYOR</b> Piper Products/Servolift Eastern Model No. SRC-16 Tray Make-Up Conveyor, 16'L, PVC-Rollers, stainless steel roller frames, designed for gravity operation, stainless steel construction	\$13,067.00	\$13,067.00
	1 ea	1 year warranty parts and labor from date of purchase		
	1 ea	16' Raceway	\$7,995.50	\$7,995.50
	3 ea	240V/60/1 outlet, specify amp draw, price per outlet Vollrath Servewell SL Hot Food Table - 240V/1ph model #38218 - 13.3 amps per unit	\$726.14	\$2,178.42
	1 ea	Cord & plug, 100 amp max.	\$2,840.00	\$2,840.00
	1 ea	Field joint (bolt on or field weld) priced per ea.	\$1,454.06	\$1,454.06
2	1 ea	<b>FREIGHT &amp; HANDLING</b> Custom Model No. F&H Freight and Handling Estimate I am trying to find a lower priced alternative	\$1,654.86	\$1,654.86



Merchandise	\$29,189.84
Subtotal	\$29,189.84
Tax 8.3%	\$2,422.76
<b>Total</b>	<b>\$31,612.60</b>

Prices Good Until: 03/21/2023

Piper Products will not be held responsible for any errors and/or omissions caused by receipt of incomplete specification or the absence of detailed drawings. Any equipment held for shipment at the

Purchasers request for a period of (30) days beyond delivery specified, shall become immediately payable at the price specified above. This Quotation does not include any Federal, State, Provincial, or Local taxes, and will be added to the price quoted. Piper equipment meets the design and safety criteria established by local authorities.

**Freight charges are not included in this quote and shall be the responsibility of the customer.**

**PRICING IS VALID FOR ORDERS SHIPPED WITHIN 120 DAYS OF QUOTE DATE.**

For shipments scheduled after quote expiration, ADD 1% per month for pricing herein.

**RETURNS:** It is the responsibility of the recipient to inspect all goods before accepting a delivery. (Note: signing the packing paperwork / bill of lading is accepting responsibility for the shipment). If there are damages or shortages of any kind, please report by documenting it on the packing paperwork/bill of lading and immediately notify TriMark. The delivered goods were counted and checked before shipping to avoid any errors. If you sign for damages, or shortages without documentation, you do so at your own risk.

**Returns will be accepted only up to the 30th day from receipt.** All returns require pre-approval and authorization from your TriMark representative. Once approval for your return is issued, you may return the goods with the appropriate paperwork for credit. All returned items must be new and unused in the original packaging, with the original manufacturer's packaging and protective materials in place. Non-stock merchandise is subject to a 30% restocking fee. For small parcel or local route truck pick-up of returnable stock product, a \$25 handling fee will apply. For stock returns requiring LTL pick-up, a fee of \$150 per pallet will be assessed.

Returns made within 30 days will be refunded via original method of payment. Purchases by check will be refunded via check after verification of payment by our bank.

**TriMark does not accept returns for the following items:**

- Items from orders older than 30 days.
- Hazardous items or flammable liquids.
- Custom merchandise. Logoed merchandise.
- Items that have been used.
- Any item not returned in the condition it was received.
- Any item not in the original manufacturer's packaging.
- Consignment / Demo / Closeout items
- Outlet
- Clearance / Scratch & Dent
- Perishable and Consumable Items (including food and disposables)
- Furniture

**Commercial & Home Use Policy:** Manufacturer warranties may only cover commercial use for products. Use of items in non-commercial environments may void warranties. The right is reserved to deny a sale or shipment for residential usage; if this occurs, you will be notified as soon as possible.

**Delivery & Installation:** Installation and delivery are not included unless specified on your order. Basic charges do not include lifting over counters and railings, or removal of appliances being replaced. *If you choose not to have us deliver your equipment, we will not be responsible for any physical damage after it has left our premises.* We gladly give free assistance loading any equipment into your vehicle, but we will *not be responsible for any damage to you, your possessions, or your vehicle during the process.* Inspect all items carefully before leaving our facility.

This Quote shall be subject to TriMark's Terms of Sale <http://www.trimarkusa.com/SiteMedia/SiteResources/Terms/TriMark-Terms-and-Conditions-of-Sale.pdf>, which are incorporated herein by reference and shall govern. The parties specifically agree that no signature shall be required in order for this Quote or its applicable terms and conditions to be deemed legally binding and enforceable on Customer where the intent to be so bound can be inferred (including by acceptance or retention of products or services), notwithstanding contrary requirements under any law.

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

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

Project Grand Total: \$31,612.60

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER****ROLLER**

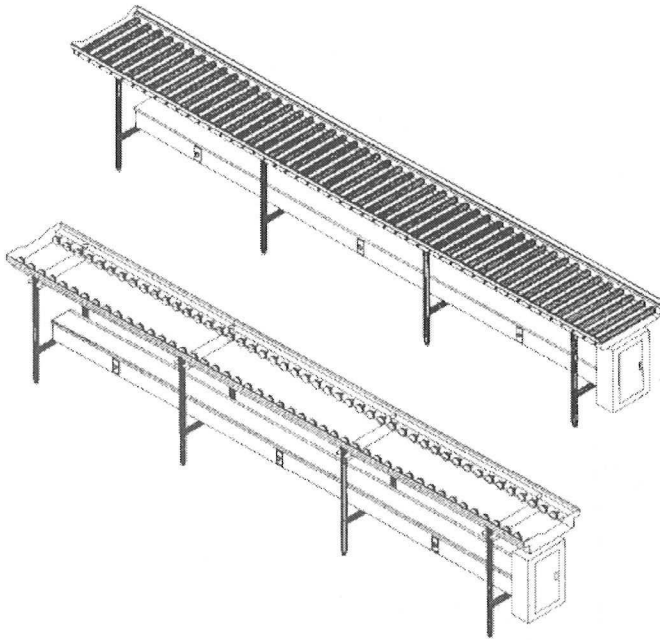
- SRC-8  
 SRC-10  
 SRC-12  
 SRC-14  
 SRC-16  
 SRC-18  
 SRC-20

**SKATE WHEEL**

- SSC-8  
 SSC-10  
 SSC-12  
 SSC-14  
 SSC-16  
 SSC-18  
 SSC-20

**ELITE SKATE**

- ESC-32  
 ESC-46  
 ESC-60  
 ESC-74  
 ESC-88



Roller and Skate Wheel conveyors are designed for tray make-up. These conveyors will help for streamline tray assembly for healthcare or catering operations. Both units can be equipped with an electric raceway and breaker panels for on-line support equipment connections. Roller conveyors will handle compartment or flat bottom trays. Skate Wheel conveyors will handle flat bottom trays only.

**STANDARD FEATURES**

- ◆ Stainless steel frame
- ◆ PVC rollers or Nylon rollers
- ◆ Stainless steel bullet feet
- ◆ Stainless steel "H" frame

**CONSTRUCTION**

Roller conveyors shall have a 1-7/8" O.D. gray P.V.C. tubing with stainless steel ball bearings. Rollers mounted on stainless steel hex springloaded shafts. The rollers are spaced on 3" or 4" centers.

Skate Wheel assemblies shall be 2" diameter nylon wheels with low friction bushing for free movement. Wheels are secured to frame with stainless steel bolts with self-locking nuts. Wheels are spaced 3" to 4" centers and are removable for easy cleaning.

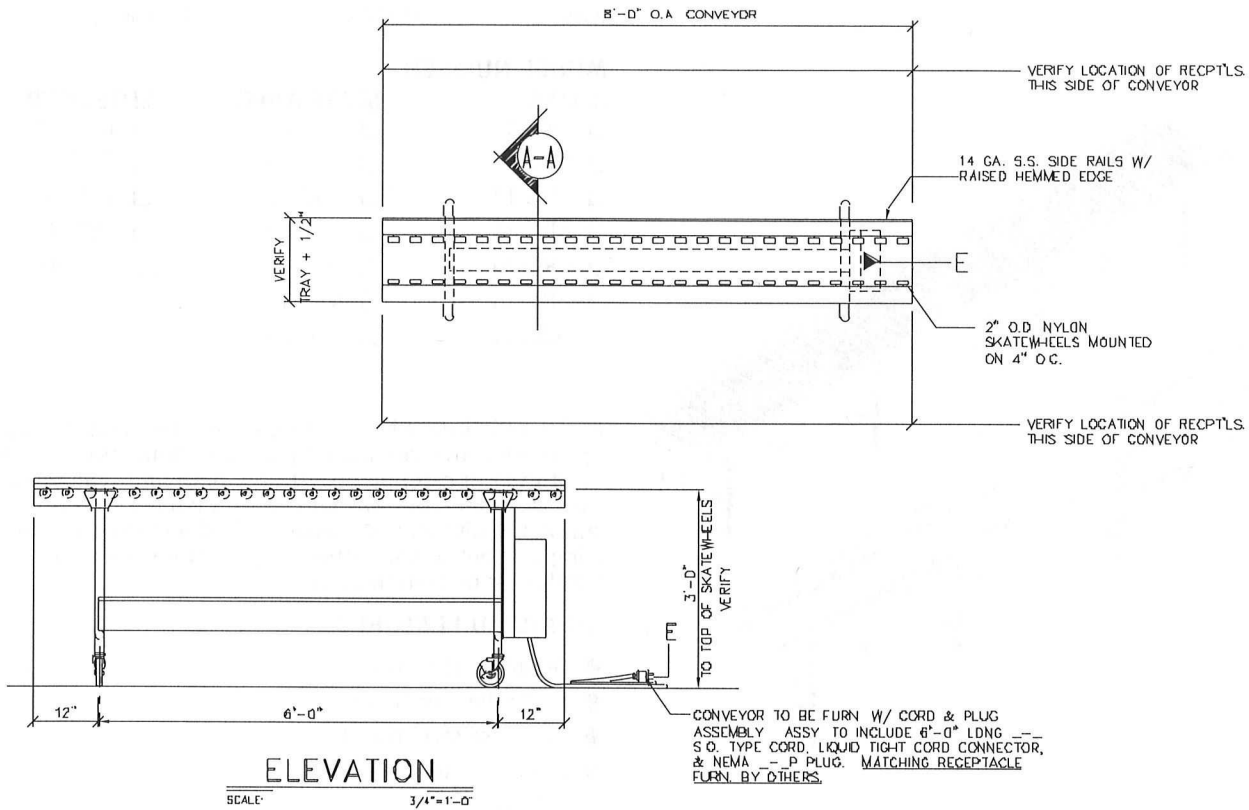
Conveyors are supported by a 1-5/8" O.D. 16 gauge stainless steel tubular legs. Stainless steel tubing fits into stainless steel sleeves welded to conveyor frame. Legs are secured to sleeves with allen head set screws. Conveyors come standard with adjustable stainless bullet feet.

**WARRANTY**

One year parts and labor. Warranty is detailed on inside front cover of the price list.

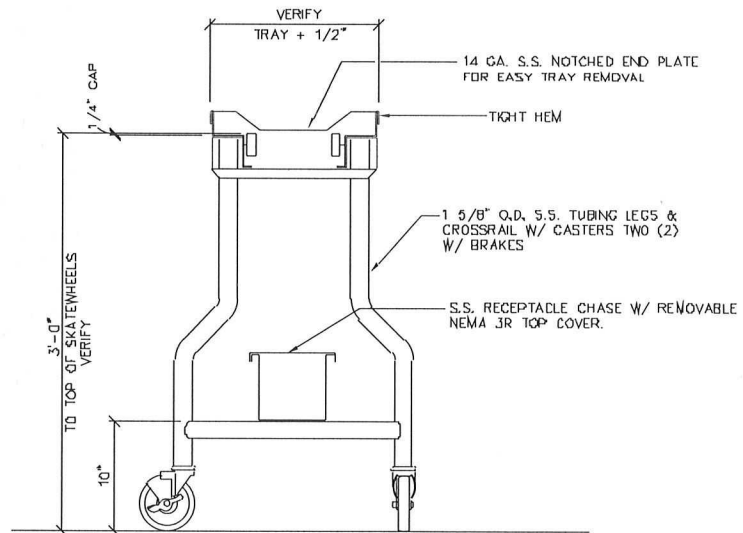
**SPEC G-1****PIPER PRODUCTS****BUILT TO LAST****www.piperonline.net**

300 S. 84th Avenue  
 Wausau, WI 54401  
 Phone: 800-544-3057  
 Fax: 715-842-3125



**OPTIONS / ACCESSORIES**

- Electric raceway
- Receptacles
- Removable sections
- Casters
- Stainless steel rollers
- Field joint
- Movable over shelf
- Prison package



**LIMITED WARRANTY:** PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

**PIPER PRODUCTS**  
BUILT TO LAST  
[www.piperonline.net](http://www.piperonline.net)

300 S. 84th Avenue  
Wausau, WI 54401  
Phone: 800-544-3057  
Fax: 715-842-3125

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.





**COUNTY OF NEVADA  
CAPITAL ASSET BUDGET REQUEST**

**TYPE OF REQUEST:**

- Infrastructure Improvements and Preservation
- Building Structures & Improvements - Please identify building: \_\_\_\_\_
- Land: Rights of Way, Easements & Land Improvements
- Equipment: Technological - *Information Systems approval date:* \_\_\_\_\_
- Equipment: Automotive
- Equipment: Office, Furniture & Fixtures
- Equipment: Other:

Fiscal Year: 2022-23  
 Dept Name: Sheriff's Office  
 Fund: 0101  
 SBU: 20301  
 Office2: 153  
 Sub-Service: 1000  
 PCN:  
 Acct Code: 540600

**IMPORTANCE OF CAPITAL ASSET:**     Urgent     Necessary     Desirable

**PRIORITY RANKING OF CAPITAL ASSET:** \_\_\_\_\_ out of \_\_\_\_\_ Total Department Requests

**JUSTIFICATION FOR CAPITAL ASSET** (Attach additional pages as necessary)

It has passed its useful life and required to purchase a new one.


**FUNDING SOURCE FOR CAPITAL ASSET**

1. Is this grant-funded?     Yes     No    **Granting Agency:** \_\_\_\_\_    **BOS Reso. # Accepting Grant:** \_\_\_\_\_

2. What is the general fund and/or other fund balance dollar impact?     None     As follows:

3. Who will technically own this asset?     County of Nevada     Granting Agency    **Notes regarding ownership:** \_\_\_\_\_

*Notes regarding funding (including deadlines)*


**CAPITAL ASSET ITEMIZED COSTS - Estimated**

Item	Quantity	Unit Cost	Sales Tax	Shipping	Installation	Other Cost	Total Cost
Ice Maker, Cube Style	1	\$7,369	\$571.43	\$250			\$8,190.43
		@	\$0				\$0
		@	\$0				\$0
		@	\$0				\$0
		@	\$0				\$0
<b>TOTAL:</b>							<b>\$8,190.43</b>

*Please attach documentation (ISSB approval minutes, quotes, etc.)*

**APPROVED BY:**

**By Georgette Aronow at 12:35 pm, Apr 11, 2023**

Prepared by: Vanessa McLaughlin    Date: 4/10/2023

Dept. Head Signature: \_\_\_\_\_

Phone: X-7021    CEO Analyst Signature: \_\_\_\_\_    Date: \_\_\_\_\_

<b>Notes:</b>	<b>Initials</b> _____ <b>Date</b> _____
	<input type="checkbox"/> Denied
	<input type="checkbox"/> Approved \$ _____
<b>Capital Asset Approval #</b> _____	

*CEO Staff use only*

# CHEFS TOYS

A TriMark Company

# Quote

04/11/2023

**To:**  
County of Nevada

**Project:**  
Nevada County Ice Machine

**From:**  
Chefs' Toys  
Allison Pannabecker  
Remote  
Desk: 916.558.3032  
Cell: 916.597.5965  
allison.pannabecker@chefstoys.com

Job Reference Number: 70357

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>ICE MAKER, CUBE-STYLE</b> Manitowoc Model No. IDF0900N Indigo NXT™ Series Ice Maker, cube-style, air-cooled, remote condenser (vertical condenser and lines sold separately), 30"W x 24-1/2"D x 26-1/2"H, production capacity up to 793 lb./24 hours at 70°/50° (710 lb. AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, dice size cubes, R404a refrigerant, NSF, cULus	\$5,518.00	\$5,518.00
	1 ea	WARRANTY-ICE-R 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), standard		
	1 ea	(-261A) 208-230v/60/1-ph, 12.2 amps, standard		
	1 ea	JCF0900-261 Remote Condensing Unit, Vertical Discharge, air-cooled, for salt spray environments specify coated coils, IF-0600N & IF-0900N series, AHRI, cULus, CE	\$1,164.00	\$1,164.00
	1 ea	NOTE: Manitowoc remote systems are only approved and warranted as a complete new package. Replacing an ice machine with an S or Indigo remote model requires a NEW condenser and line set. Use of a new multi-circuited condenser is approved when sized and installed as outlined in Manitowoc Product Information. Rack system applications are not approved.		
	1 ea	5 year parts & 3 year labor Compressor warranty		
	1 ea	(-261) 208-230v/60/1-ph, 1.82 amps, standard		
	1 ea	RT35R404 Remote Tubing Kit, 35 ft. tubing length (pre-charged), for 500, 600, 850, 1000 series	\$310.00	\$310.00
	1 ea	K00461 External Scoop Holder, wall or bin mount, metal frame with plastic shield, NSF	\$98.00	<Optional>





**COUNTY OF NEVADA  
CAPITAL ASSET BUDGET REQUEST**

**TYPE OF REQUEST:**

- Infrastructure Improvements and Preservation
- Building Structures & Improvements - Please identify building: \_\_\_\_\_
- Land: Rights of Way, Easements & Land Improvements
- Equipment: Technological - *Information Systems approval date:* \_\_\_\_\_
- Equipment: Automotive
- Equipment: Office, Furniture & Fixtures
- Equipment: Other:

Fiscal Year: 2022-23  
 Dept Name: Sheriff's Office  
 Fund: 0101  
 SBU: 20301  
 Office2: 153  
 Sub-Service: 1000  
 PCN:  
 Acct Code: 540600

**IMPORTANCE OF CAPITAL ASSET:**     Urgent     Necessary     Desirable

**PRIORITY RANKING OF CAPITAL ASSET:** \_\_\_\_\_ out of \_\_\_\_\_ Total Department Requests

**JUSTIFICATION FOR CAPITAL ASSET** (Attach additional pages as necessary)

It has passed its useful life and required to purchase a new one.


**FUNDING SOURCE FOR CAPITAL ASSET**

1. Is this grant-funded?     Yes     No    Granting Agency: \_\_\_\_\_    BOS Reso. # Accepting Grant: \_\_\_\_\_

2. What is the general fund and/or other fund balance dollar impact?     None     As follows: \_\_\_\_\_

3. Who will technically own this asset?  County of Nevada     Granting Agency    Notes regarding ownership: \_\_\_\_\_

Notes regarding funding (including deadlines)


**CAPITAL ASSET ITEMIZED COSTS - Estimated**

Item	Quantity	Unit Cost	Sales Tax	Shipping	Installation	Other Cost	Total Cost
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<b>TOTAL:</b>							<b>\$8,190.43</b>

Please attach documentation (ISSB approval minutes, quotes, etc.)

**APPROVED BY:** \_\_\_\_\_

**APPROVED**

By Georgette Aronow at 12:35 pm, Apr 11, 2023

Prepared by: Vanessa McLaughlin    Date: 4/10/2023

Dept. Head Signature: \_\_\_\_\_

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

Phone: X-7021

CEO Analyst Signature: \_\_\_\_\_

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

CEO Staff use only

Notes: \_\_\_\_\_

Initials \_\_\_\_\_ Date \_\_\_\_\_

Denied

Approved \$ \_\_\_\_\_

Capital Asset Approval # \_\_\_\_\_

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A TriMark Company

# Quote

04/11/2023

**To:**  
County of Nevada

**Project:**  
Nevada County Ice Machine

**From:**  
Chefs' Toys  
Allison Pannabecker  
Remote  
Desk: 916.558.3032  
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allison.pannabecker@chefstoys.com

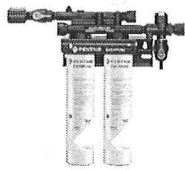
Job Reference Number: 70357

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>ICE MAKER, CUBE-STYLE</b> Manitowoc Model No. IDF0900N Indigo NXT™ Series Ice Maker, cube-style, air-cooled, remote condenser (vertical condenser and lines sold separately), 30"W x 24-1/2"D x 26-1/2"H, production capacity up to 793 lb./24 hours at 70°/50° (710 lb. AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, dice size cubes, R404a refrigerant, NSF, cULus	\$5,518.00	\$5,518.00
	1 ea	WARRANTY-ICE-R 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), standard		
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	1 ea	NOTE: Manitowoc remote systems are only approved and warranted as a complete new package. Replacing an ice machine with an S or Indigo remote model requires a NEW condenser and line set. Use of a new multi-circuited condenser is approved when sized and installed as outlined in Manitowoc Product Information. Rack system applications are not approved.		
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	1 ea	RT35R404 Remote Tubing Kit, 35 ft. tubing length (pre-charged), for 500, 600, 850, 1000 series	\$310.00	\$310.00
	1 ea	K00461 External Scoop Holder, wall or bin mount, metal frame with plastic shield, NSF	\$98.00	<Optional>

Item	Qty	Description	Sell	Sell Total
2	1 ea	<b>SCOOP</b> Manitowoc Model No. K00463 Ice Scoop, 85 oz (5.3 lbs.) capacity, thumb & knuckle guard, rubber handle, internal or external bin mounting (compatible with D Bins), cast aluminum, NSF	\$79.00	<Optional>



3	1 ea	<b>WATER FILTRATION SYSTEM, FOR ICE MACHINES</b> Everpure Model No. QC7I TWIN 4FC-S QC7I Water Filtration System, QC7I Twin 4FC-S, (2) 4FC-S Fibredyne® carbon block cartridges, reduces sediment, chlorine, taste & odor, cyst, turbidity, inhibits scale, 30,000 gallons capacity, 5.0 gpm flow rate, 0.2 micron, inlet water shut-off valve, outlet pressure gauge, flush valve, 3/4" inlet/outlet connections, NSF 42 & 53, (EV920282) <b>All currently in Stock at our Supplier</b> <b>1-2 Week Lead Time</b> <b>Shipping included Handling</b>	\$377.00	\$377.00
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Merchandise	\$7,369.00
Freight	\$250.00
Tax 7.5%	\$571.43
<b>Total</b>	<b>\$8,190.43</b>

Prices Good Until: 04/30/2023

Need to return merchandise? Before returning your items, please read our policy and instructions below.

For items that we regularly stock, unless specified below, Chefs' Toys customers may return items within 30 days of receipt if the items are unused with all original packaging; accessories and parts included. For stocked smallwares, there is no charge. For stocked equipment, the original charge for freight, and/or delivery fees is non-refundable. Returns requiring Chefs' Toys Fleet Pick-Up may incur additional charges. For special ordered items\*, please contact Chefs' Toys as manufacturer terms for returns may vary. Upon approval, Chefs' Toys will credit you for the purchase of the returned item less a 30% restocking fee for smallwares (inclusive of packaging, handling & freight), or a 20% restocking fee for equipment plus freight charges as identified by the Original Freight Charge\*\*. Exceptions may apply if Chefs' Toys made an error in processing your order. Returns made within 30 days will be refunded via original method of payment. Purchases by check will be refunded via check after verification of payment by our bank. Final Sale & Nonreturnable Items: Consignment, Demo, Closeout, Outlet, Clearance, Scratch & Dents, 'Special, Only 1 at this Price', Used Items, Special Order\*, 1900, Custom Items, Perishable and Consumable Items (including food and disposables), Products sold in aerosol cans, Products that contain flammable liquid, or Furniture. (\*Special Order Items are notated as "Special Order" on product detail or description-Please inquire about special ordered items, as manufacturers' terms for returns may vary.) \*\*In some cases, Chefs' Toys may deduct the shipping costs from your refund amount. Commercial & Home Use Policy: Manufacturer warranties may only cover commercial use for products. Use of items in non-commercial environments may void warranties. The right is reserved to deny a sale or shipment for residential usage; if this occurs, you will be notified as soon as possible. Fees: All balances on special order items, and opening orders, must be paid in full prior to delivery or within 30 days, whichever occurs first. Storage fees will accrue at a 2% rate of the total order cost as indicated on the face of this invoice, per month, if the product has been received by Chefs' Toys and 45 days have lapsed since the originally agreed to delivery date. Delivery & Installation: Installation and delivery are not included unless specified on your order. Basic charges do not include lifting over counters and railings, or removal of appliances being replaced. *If you choose not to have us deliver your equipment, we will not be*

responsible for any physical damage after it has left our premises. We gladly give free assistance loading any equipment into your vehicle, but we will *not be responsible for any damage to you, your possessions, or your vehicle during the process.* Inspect all items carefully before leaving our facility. *In the event litigation becomes necessary, the prevailing party shall recover reasonable attorney's fees. Exceptions may apply if Chefs' Toys made an error processing your order. Certain restrictions may apply.*

This Quote shall be subject to TriMark's Terms of Sale <http://www.trimarkusa.com/SiteMedia/SiteResources/Terms/TriMark-Terms-and-Conditions-of-Sale.pdf> which are incorporated herein by reference and shall govern. The parties specifically agree that no signature shall be required in order for this Quote or its applicable terms and conditions to be deemed legally binding and enforceable on Customer where the intent to be so bound can be inferred (including by acceptance or retention of products or services), notwithstanding contrary requirements under any law.

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

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

Project Grand Total: \$8,190.43

# iF0900 Ice Cube Machine

iF0900 Ice Cube Machine

Model:  IYF-0900A  IDF-0900N  IYF-0900N



Indigo NXT Series iF0900N Ice Machine on a D570 Bin  
\*Ice machine and bin sold separately

Designed for operators who know that ice is critical to their business, the Indigo®NXT Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **easyTouch® Display**- New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** - Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume.
- **Easy to Clean Foodzone** - Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **Intelligent Diagnostics** - provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** - Unique patented technology allows for reliable operation in challenging water conditions and environments.
- **DuraTech™ Exterior** - provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- **Available LuminIce II Virus and Bacteria Inhibitor**- Controls viruses, bacteria and yeast within the food zone to keep the machine cleaner longer. A new sanitation icon lets you know the operational status.
- **Active Sense**- Insures consistent ice harvest in all environmental conditions. This software solution works in conjunction with the acoustical ice sensing probe improving reliability and performance

## Specifications

### BTU Per Hour:

12,700 (average)  
14,800 (peak)

### Refrigerant:

R-404A CFC-free

### Operating Limits:

Ambient Temperature Range:  
40 to 110 F (4.4 to XX.XX)

### Remote Condenser:

-20 to 120 F (-29 to 49C)

### Water Temperature Range:

40 to 90 F (4.4 to 32.2 C)

### Water Pressure Ice Maker Water In:

Min. 20 psi (137.9 kPa)  
Max. 80 psi (551.1 kPa)

## Ice Machine Electric

208-230/60/1  
(208-230/60/3 and 230/50/1 also available)

### Minimum circuit ampacity:

Air: 7.2 3 ph  
Remote: 9.8 1ph 7.2 3ph

### Maximum fuse size:

Air: 15 3 ph  
Remote: 20 1ph 15 3ph



## Ice Shape



**Half Dice**  
3/8" x 1 1/8" x 7/8"  
(.95 x 2.86 x 2.22 cm)



**Dice**  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)





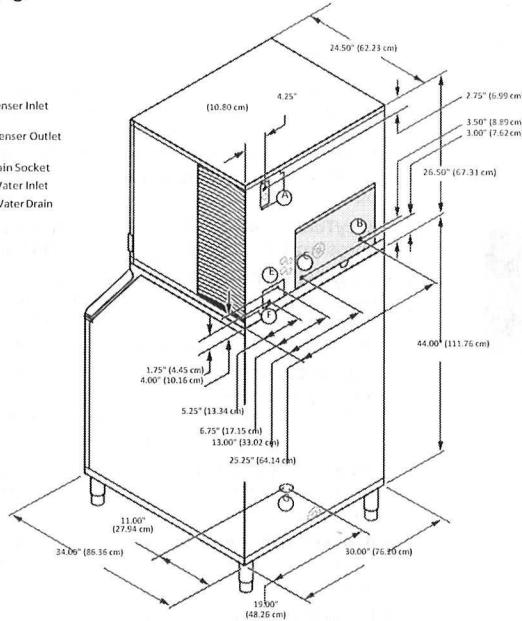
## iF0900N on D-570 Storage Bin

- A ○ Electrical Entrance (2) Options
- B ○ 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- ⓐ 1/2" (1.27 cm) Auxiliary Base Drain Socket
- ⓑ 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- ⓒ 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
- ⓓ 3/4" (1.91 cm) Bin Drain

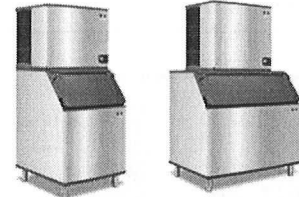
### Installation Note

Minimum installation clearance:

Top/sides: 8" (20.32 cm); Back is 5" (12.7 cm)



## Space-Saving Designs



	iF0900 D-570	iF0900 D-970
Height	82.50"	82.50"
	209.55 cm	209.55 cm
Width	30.00"	48.00"
	76.20 cm	121.9 cm
Depth	34.00"	34.00"
	86.30 cm	86.30 cm
Bin Storage	532 lbs.	882 lbs.
	241 kgs	400 kgs

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).

Bin capacity is based on 90% of the volume x 33 lbs/ft<sup>3</sup> average density of ice

## Specifications

	Model	Ice Shape	Ice Production 24 Hours				Power Usage kWh/100 lbs. @90° Air/70°F		Potable Water Usage/100 lbs. (45.4 kgs.) of Ice
			70° Air/ 50°F Water		90° Air/ 70°F Water		1 Ph	3 Ph	
			1 ph	3 ph	1 ph	3 ph			
AIR-	IYF-0900A	half-dice	use R410A	915 lbs	use R410A	700 lbs	use R410A	5.21	19 Gal.
			use R410A	415 kg	use R410A	415 kg			71.9 L
REMOTE-COOLED	IDF-0900N	dice	793 lbs	N.A.	710 lbs	N.A.	5.20	N.A.	19 Gal.
			360 kg	N.A.	322 kg	N.A.			71.9 L
	IYF-0900N	half-dice	830 lbs	830 lbs	740 lbs	740 lbs	5.0	5.0	19 Gal.
			376 kg	376 kg	336 kg	336 kg			71.9 L

## Standard Remote Tubing Kits

Tubing Kit	Tubing Length
RT20R404	20 ft / 6.1 m
RT35R404	35 ft / 10.7 m
RT50R404	50 ft / 15.2

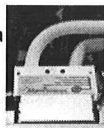


Standard air-cooled remote JCF0900-161

Ice storage bin and C 0900 remote condenser must be ordered separately. Consult remote condenser specification sheet for details. Tubing kits come pre charge with quick connects. When ordering, add an suffix at the end of the electrical option. Example: I 0900 261

## Accessories

**LuminIce® II Virus and Bacteria Inhibitor**  
controls viruses and bacteria inside the ice machine



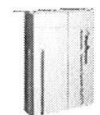
**External Scoop holder**  
Protect the ice scoop with the NSF approved versatile scoop holder.



**Arctic Pure® Plus**  
reduce sediments and chlorine contaminants down to .5 microns. Use with Pre-filter recommended



**iAuCS®**  
schedules and performs routine ice machine cleaning automatically.







## ICE MACHINE WARRANTY

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ice machines manufactured by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ice machine. The COMPANY'S warranty hereunder with respect to the compressor shall apply for an additional twenty-four months, excluding all labor charges, and with respect to the evaporator for an additional twenty-four months, including labor charges.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ice machine, or shipping are the responsibility of the owner, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by customer for the ice machine.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) any ice machine that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (4) any ice machine initially installed more than five years from the serial number production date. This warranty shall not apply if the Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the COMPANY, unless the COMPANY approves these modifications for specific locations in writing.

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE .**

In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate.

The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user . To secure prompt and continuing warranty service, the warranty registration card or register on line within five (5) days from the installation date.

### **MANITOWOC ICE, INC.**

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - [www.manitowocice.com](http://www.manitowocice.com)

Form 80-0373-3 Rev. 01/02



# Vertical Discharge Remote Condenser

for Indigo® NXT™ Series Ice Cube Machines with R404A refrigerant

Vertical Discharge Remote Condenser  
for Indigo® NXT™ Series Ice Cube Machines with R404A refrigerant

Models     JCF0500     JCF0500Q(Coated Coil)     JCF0900     JCF0900Q(Coated Coil)



JCF900  
Remote Condenser

## Standard Features

Vertical discharge remote condenser is available for Indigo NXT Series iF0500N, iF0600N and iF0900N ice machines. Refer to ice machine specification sheet for equipment dimensions, production capacities, electrical requirements, and ice storage bin compatibility.

Condenser operation range from -20°F (-29°C) to 120°F (49°C). Can be installed with up to 20" (50.8 cm) of bottom clearance.

Remote system consists of a remote condenser and interconnecting refrigerant lines. All components are pre-charged with refrigerant and have quick-connect fittings for convenient installation. Order ice cube machine, ice storage bin, vertical discharge remote condenser and line set separately.

## Warranty

- 3-year parts and labor. See warranty statement for complete details.

Remote, air-cooled condenser system improves efficiency and ice production, conserving energy.

Manitowoc remote condenser systems effectively dissipate heat at a convenient location, indoors or outdoors, away from the ice machine. This maximizes ice-making capability and minimizes air conditioning loads by lowering the ambient air temperature at the ice machine. **For locations close to salt spray environments use coated coil model ("Q")**

Single Indigo Series Ice Machine	Remote Condenser
iF0500N	JCF0500 & Q
iF0600N	JCF0900 & Q
iF0900N	JCF0900 & Q

## Installation Information and Dimensions

Maximum Location Distance - combined vertical and horizontal distances from ice machine to condenser must comply with guidelines.

Maximum Line Length: 100' (30 m)\*

Maximum Vertical Rise: 35' (10.5 m) above ice machine.

Maximum Vertical Drop: 15' (4.5 m) below ice machine.

To calculate other acceptable horizontal and vertical combinations, refer to remote condenser installation instructions.

*Remote condenser has refrigerant charge for up to 50' (15 m) line length. Over 50' (15 m) requires additional refrigerant charge at time of installation.*





## Electric

Electrical power to the remote condenser is intended to be supplied from the ice machine; however, if necessary, a separate electrical power source can be used.

## Remote Indigo NXT Series Ice Machine

Indigo Model	Electrical Service*	Minimum Circuit Ampacity	Maximum Fuse size
IT0500N	115/60/1	14.8	20
iF0600N	208-230/60/1	10.7	15
iF0900N	208-230/60/1	12.2	20
		9.7	15

*haded box indicates 3 phase. Consult factory.  
H C circuit breakers can be used in place of fuses.*

## Indigo NXT Series Remote Condensers with R404A Refrigerant

Condenser Indigo Model	Matching Ice Machine	Electrical Service*	Condenser	
			Amperage	Weight
JCF0500	iF0500N	115v/60/1	1.82	76 lbs. / 34 kgs.
JCF0900	iF0600N iF0900N	208-230/60/1	1.0	78 lbs. / 35 kgs.

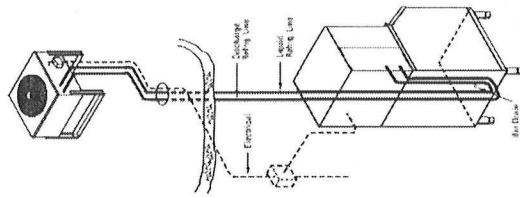
*Consult factory. H C circuit breakers can be used in place of fuses.*

**Both models available with coated coils ("Q") for extra corrosion protection in salt spray environments. Recommend for use within 5 miles of the coast.**

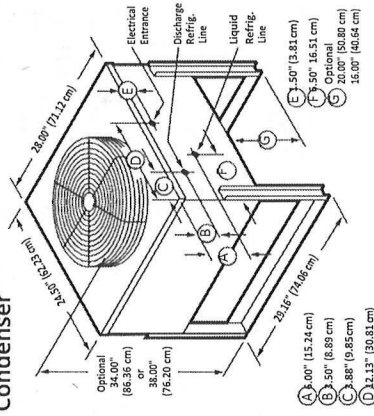
## Standard Interconnecting Refrigerant Lines

Model	Line Length		Weight	
	ft.	m.	lbs.	kgs
RT-20-R404A	20	6.07	10	4.54
RT-35-R404A	35	10.67	15	6.8

## Typical Installation



## JCF0500 and JCF0900 Remote Condenser





K00461

# Multi-Mount External Scoop Holder



The multi-mount external scoop holder improves overall sanitation. With the addition of the holder, it makes daily operations much quicker and easier. Keep your scoop protected and never lose your scoop AGAIN!



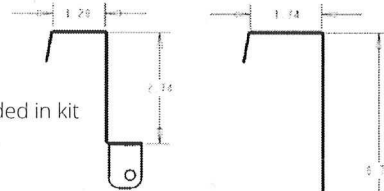
(Wall Mount Video QR)

For and assembly video visit [manitowocice.com/video](http://manitowocice.com/video) or the Maniowoc YouTube channel.

## Standard Features

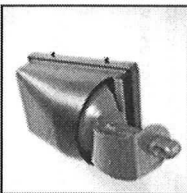
- NSF Approved. Commercial grade, metal frame with ABS plastic shield.
- Can be mounted 7 different ways (right or left side of bin, horizontal or vertical on bin, or on the wall either direction).
- Easy assemble. No tools required.
- Fits Maniowoc's new plastic and metal scoops. (plastic #0000015595 and metal #K00463)
- Use on Maniowoc / Koolaire ice storage bins, any wall, or competitor bins.

## Hanger Dimensions

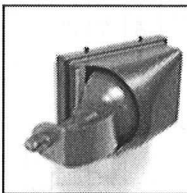


Bin hanger included in kit K00461.

Optional hanger K00482 is required if using with F-Bins or LB-Style Bins.



Horizontal left entry wall mount



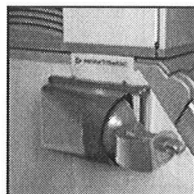
Horizontal right entry wall mount



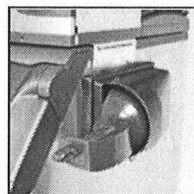
Vertical wall mount



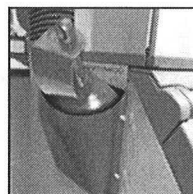
(Bin Mount Video QR)



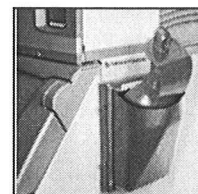
Horizontal left entry bin mount



Horizontal right entry bin mount



Vertical left side bin mount



Vertical right side bin mount

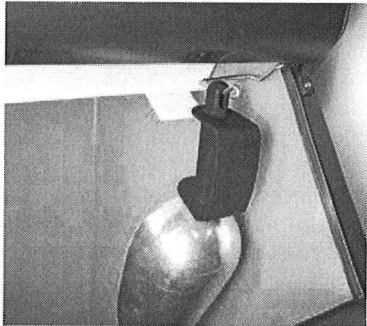
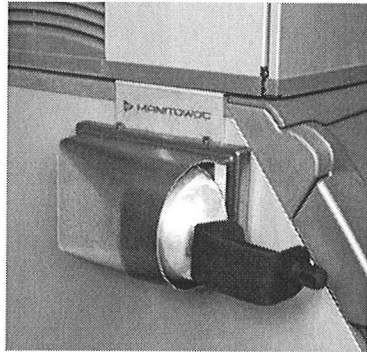
For Maniowoc F bins or LB-Style Bins: order Hanger K00482 kit along with K00461

K00461 Multi-Mount External Scoop Holder



## K00463 - Metal Scoop

K00463 Metal Scoop



When using the Manitowoc metal scoop, users are presented with improved sanitation and a ergonomic grip when scooping ice. With the lifetime warranty offered, it'll be the last ice scoop you'll ever have to buy!

### Standard Features

- Best scoop you'll ever own. Comes with a limited life time warranty.
- Indestructible NSF Certified cast aluminum.
- Knuckle guard improves sanitation—prevents hand from contacting the ice.
- Rubber handle prevents hand from getting cold when the scoop is left in the bin.
- Can be hung inside D-bins and fits in the optional Multi-Mount External scoop holder.
- Large 5.3 lbs /85 oz scooping capacity

### Warranty

The limited lifetime warranty on the metal scoop allows for free replacement for as long as you own your scoop under normal and proper use

### Multi-Mount Accessory (sold separately)

Multi-Mount External Scoop Holder (K00461) protects ice scoop with NSF approved versatile scoop holder. ( For use with D-Bins, B-Bins and most competitive bins).

For Manitowoc LB bins: order hanger **K00482 kit** along with **K00461**.

or assembly *idea, can or Click Code.*



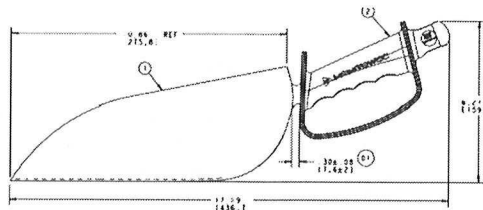
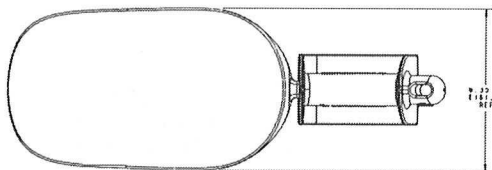
(Bin Mount)



( all Mount)



### Scoop Dimensions





# QC7I TWIN 4FC-S

System Part Number: EV9202-82



## SYSTEM DESCRIPTION

The QC7I Twin 4FC-S water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 0.2 micron\* and provides chlorine taste & odor reduction at a flow rate of 5 gpm for 30,000 gallons. Integrated scale inhibitor media helps protect against the formation of scale<sup>1</sup> on equipment surfaces. This system is certified under NSF/ANSI Standards 42 and 53.

## FEATURES • BENEFITS

- ◆ Integrated scale inhibitor minimizes the potential for scale formation<sup>1</sup> to ensure reliable, efficient equipment operation
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 0.2 micron\*
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ Quick-change (QC) cartridges make changing cartridges simple and sanitary
- ◆ Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages
- ◆ Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class I
- ◆ NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

## APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

## INSTALLATION TIPS

- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 21/2" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.
- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

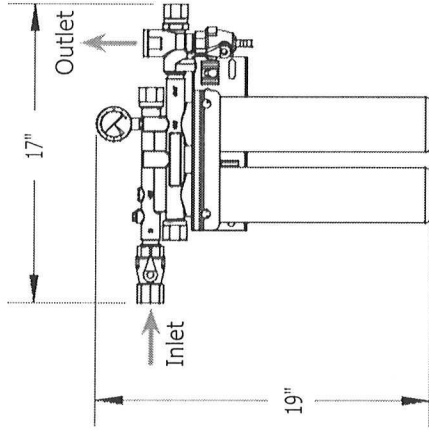
\*Validated by ISO 17025 accredited lab for 99.999% reduction of *Pseudomonas diminuta* following the ASTM F838-05 protocol for the validation of 0.2 µm sterilizing grade filters.

<sup>1</sup> As tested by Pentair.

EPA Est. 002623-IL-002

# QC7I TWIN 4FC-S

EV9202-82



## SPECIFICATIONS

System	Performance
<b>Overall Dimensions</b> 19" H x 17" W x 5.75" D (48.3 cm x 43.2 cm x 14.6 cm)	<b>Service Flow Rate</b> 5,0 gpm (18.93 lpm)
<b>Connections</b> Inlet Connection: 3/4" FNPT Outlet Connection: 3/4" FNPT	<b>Rated Capacity</b> 30,000 gallons (113,562 L)
<b>Operating Pressure</b> 10 – 125 psi (0.7 – 8.6 bar)	<b>Chlorine Taste &amp; Odor Reduction</b> Yes
<b>Water Temperature</b> 35 – 100°F (2 – 38°C)	<b>Particulate Reduction</b> Yes
<b>Operating Weight</b> 17 lbs (7.7 kgs)	<b>Bacteriostatic Effects</b> Yes
<b>Shipping Weight</b> 8 lbs (3.7 kgs)	<b>Cyst Reduction</b> Yes
<b>Electrical Connection</b> None required	<b>Turbidity Reduction</b> Yes

## REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
4FC-S	2	Primary filter	EV9692-31

For Pentair Everpure Product Warranties visit:  
<http://pentair.com/assets/foodservice-warranty>

It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.

System Tested and Certified by NSF International against NSF/ANSI Standards 42 and 53 for the reduction of:

STANDARD NO. 42 –  
AESTHETIC EFFECTS  
Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine

STANDARD NO. 53 –  
HEALTH EFFECTS  
Mechanical Filtration  
Cyst  
Turbidity

Mechanical Filtration  
Nominal Particulate Class 1

