

FOR APPROVAL

05/30/2025

Project:

North Boone SD #200 - June 1, 2025

(Quote Good Thru 8/31)

From:

Central Restaurant Products Wil Andersen P.O. Box 78070

Indianapolis, IN 46278-0070

800-222-5107

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISHWASHER, CONVEYOR TYPE	\$26,545.00	\$26,545.00
		Hobart Model No. CL44-BAS+BUILDUP		
		Conveyor Dishwasher, single tank, (202) racks/hour, insulated		
Second 1		hinged doors, .45 gallon/rack, Complete Delime with Booster		
		Guard, Touch Screen Controls with diagnostics, troubleshooting,		
		and SmartConnect App, capless wash arms, NSF Pot & Pan mode,		
		cULus, NSF, ENERGY STAR®, Factory Startup - Free for installations		
		within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate		
		notice; Installation beyond 100 miles or those not accessible by		
		public roadway will be quoted by Service.		
	1 ea			
		to 72" in length and/or 90" in height. If delivery is to a facility		
		without a standard height dock, additional shipping charges will		
		apply depending on the service requested. consult Factory.		
	1 ea	Standard warranty - 1-Year parts, labor & travel time during		
		normal working hours within the USA		
	1 ea	CL44BAS-ELE0AX 208v/60/3-ph		
		Single point connection standard (field convertible to dual point)		
	1 ea	CL44BAS-HGTHTS Higher than Standard 24"H x22"W opening, fits	\$1,935.00	\$1,935.00
		large oval trays, tall drink dispensers		
	1 ea	CL44BAS-HTE15K Electric tank heat 15kW	\$2,900.00	\$2,900.00
	1 ea	CL44BAS-ERH18K With 18 kW Booster (default)	\$4,920.00	\$4,920.00
	1 ea	CL44BAS-DIR0LR Left to right operation		
	1 ea	NOTE: For water of 3-grains of hardness or more, Hobart suggests		
		adding a water softener.		
	1 ea	CL44EN-BASFETSTD Standard feet		
		ITI	EM TOTAL:	\$36,300.00
		Total		\$36,300.00

Prices Good Until: 06/11/2025

Initial: _____

Central Restaurant Products

05/30/2025

Acceptance:		Date:
Printed Name	:	

ESTIMATE

Paulson Specialties LLC 749 E Philhower Rd Beloit, WI 53511-8836 jesse@paulsonspecialties.com +1 (608) 364-3550 https://paulsonspecialtiesllc.com/



Bill to

North Boone School District North Boone School District Ship to

North Boone School District North Boone School District

Estimate details

Estimate no.: 1038

Estimate date: 06/02/2025

Product or service	Description	Qty	Rate	Amount
Equipment	Hobart #CL144-BAS+BuildUp	1	\$43,410.00	\$43,410.00
		Subtotal		\$43,410.00
		Sales tax		\$2,387.55
		Total	\$	45,797.55
		·	Hobart #CL144-BAS+BuildUp 1 Subtotal Sales tax	Hobart #CL144-BAS+BuildUp 1 \$43,410.00 Subtotal Sales tax

Accepted date

Accepted by



Quote 05/22/2025

To:

North Boone School

North Boone School District #200 Julie Antonsen 6248 N. Boone School Rd Poplar Grove, IL 61065 815-765-9666 (Contact) Project:

North Boone School 17825 Poplar Grove Rd Poplar Grove, IL 61065 From:

Restaurant Supply Lou Credidio 24 Maple Street Wethersfield, CT 06109 860-246-1111

Job Reference Number: 46159

We are pleased to quote you the following:

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISHWASHER, CONVEYOR TYPE	\$26,546.35	\$26,546.35
		Hobart Model No. CL44-BAS+BUILDUP Conveyor Dishwasher, single tank, (202) racks/hour, insulated hinged doors, .45 gallon/rack, Complete Delime with Booster Guard, Touch Screen Controls with diagnostics, troubleshooting, and SmartConnect App, capless wash arms, NSF Pot & Pan mode, cULus, NSF, ENERGY STAR®, Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by		
	1 ea	public roadway will be quoted by Service. Oversized units with crated shipping dimensions greater or equato 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.	I	
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	CL44BAS-ELEOAX 208v/60/3-ph Single point connection standard (field convertible to dual point	1	
	1 ea	CL44BAS-HGTHTS Higher than Standard 24"H x22"W opening, fits large oval trays, tall drink dispensers	\$1,937.40	\$1,937.40
	1 ea	CL44BAS-HTE15K Electric tank heat 15kW	\$2,902.40	\$2,902.40
	1 ea	CL44BAS-ERH18K With 18 kW Booster (default)	\$4,925.62	\$4,925.62
	1 ea	CL44BAS-DIROLR Left to right operation		
	1 ea	NOTE: For water of 3-grains of hardness or more, Hobart suggests adding a water softener.		
	1 ea	CL44EN-BASFETSTD Standard feet		
		П	EM TOTAL:	\$36,311.77

\$36,311.77

- ***ships 7-10 business days***

 Free Freight

 Pricing may be subject to tariff surcharges
- *** Restaurant Supply does not provide white glove service or inside delivery. 3RD party commercial carrier will be used to deliver curbside only. If the consignee does not have the means to offload from the truck (forklift or dock) the liftgate will be required for an additional fee.
- **Installation not included**
- **All items must be fully inspected at the time of delivery. If damage is found consignee must refuse shipment to guarantee a replacement.
- **Lead times provided are current lead time. It may change before ordering.
- ***Sales tax is not included with this quote and will be applied to the invoice when applicable.***

SALES TERMS AND CONDITIONS

Restaurant Supply, LLC, 13031 US Highway 19 North, Clearwater FL 33764 ("Seller"), and Buyer agree to the terms and conditions for the Sales Agreement listed below:

- 1. <u>ITEMS PURCHASED</u>. Seller agrees to sell, and Buyer agrees to buy equipment in accordance with these Terms and Conditions.
- 2. <u>PURCHASE PRICE</u>. The purchase price for the item(s) is clear listed on Seller's quote and/or sales offer. This price expressly excludes any taxes as detailed below or shipping charges unless clearly listed as a separate line item in the Seller's quote, sales offer, or contract with Buyer.
- **3.** <u>PAYMENT OF TAXES</u>. Buyer agrees to pay all applicable taxes of every description, federal, state, county and municipal, that arise as a result of this sale, excluding income taxes.
- **4. PAYMENT.** Prepayment is required at the time of order.

If Buyer pays via a credit card, Seller may impose up to a three percent (3%) convenience processing charge on the transaction, unless the Seller's quote, sales offer and/or contract with Buyer provides otherwise.

- **S.** <u>WARRANTIES</u>. Unless there is an express warranty contained in the Seller's Quote, sales offer or contract with Buyer, the equipment is sold "AS IS." Buyer acknowledges that the Buyer will be given a reasonable opportunity to inspect the equipment upon delivery. Seller does not offer any express or implied warranties as to the equipment.
- **DELIVERY.** Delivery is FOB Origin, unless otherwise provide. Seller will arrange payment for shipping with the carrier. Unless seller noted otherwise in provided quote. Charges will be prepaid and added to invoice. Buyer accepts responsibility for filing any and all claims with carriers for loss, damage, and delay. Risk of loss is upon Buyer once Seller delivers the Equipment to the carrier. Delivery times are estimates only and Seller shall not be liable for delays. Loss or damage should be noted on the freight bill and/or receipt. Buyer must notify and register concealed damage with the carrier within five (5) business days of receipt of shipment.

Initial:

Restaurant Supply

Buyer must file all freight claims immediately and must confirm the claim to the carrier by a written or electronic communication. Seller is not responsible for Buyer's failure to file a timely claim with a carrier and Buyer waives any claims against Seller related to Buyer's failure to file a timely and proper freight claim. Seller shall not be responsible for damages or delays resulting from Acts of God, and from other actions, both governmental and otherwise, including but not limited to war, riot, seizure, and embargo.

- 7. <u>LIMITATION OF LIABILITY</u>. In all circumstances Seller's maximum liability is limited to the purchase price of the products sold. Seller shall not, under any circumstances, be liable upon a claim or action in contract, tort, indemnity or contribution, or other claims relating to the products it sells which exceeds this liability limit. In no event shall Seller be liable for indirect, incidental or consequential damages or physical injury in connection with the use of products offered by Seller, including but not limited to loss of profit, opportunity or any cost or expense of providing substitute equipment or service during periods of non-use. Seller shall not be liable for third party claims for damages against the Buyer, or for malfunction, personal injury, delays, interruption of service, loss of business, loss or damage to exemplary damages, whether or not Seller is apprised of the possibility of such claims for damages.
- **8.** RETURNS. Buyer is solely responsible for shipping any returned product to Seller. Buyer agrees to use only reputable carriers capable of providing proof of delivery. Buyer agrees to bear all shipping charges and all risk of loss for the return product during shipment. Buyer agrees that all returned products will be 100% complete, in re-saleable condition, and will include the original packaging material, manuals, blank warranty cards, and other accessories provided by the manufacturer. If any component of the returned product is missing, Seller's Return Procedure will be breached and Seller will reject the entire return or may choose to impose additional charges against the Buyer for replacement of the missing component. Seller will not refund to Buyer the original shipping charges and cannot accept collect or postage-due returns shipments. There is a 25% restocking fee will be charged on a non-defective returns. Custom fabricated items may not be returned.
- **9. <u>DEFAULT.</u>** The occurrence of any of the following shall constitute a material default under this Contract: (a) The failure to make a required payment when payment is due; (b) The insolvency or bankruptcy of either party; and (c) The subjection of any of either party's property to any levy, seizure, general assignment for the benefit of creditors, application or sale for or by any creditor or government agency.
- 10. REMEDIES ON DEFAULT. In the event that Seller shall bring any action, proceeding, or suit to enforce any of its rights under this Agreement and shall be entitled to judgment, then in such action, proceeding or suit Seller may recover reasonable expenses, including attorneys' fees, and the amount shall be included in such judgment. In the event that Seller has incurred any expenses and attorneys' fees in the enforcement, in good faith and in just cause, of any of its rights under this Agreement without having brought any action, proceeding or suit to so enforce any such right, then Seller may recover from Borrow and/or Guarantor any reasonable expenses so incurred, including attorneys' fees. BUYER EXPRESSLY WAIVES ALL RIGHTS TO A JURY TRIAL.
- 11. <u>FORCE MAJEURE</u>. If performance of an agreement between the parties or any obligation under an agreement between the parties is prevented, restricted, or interfered with by causes beyond either party's reasonable control ("Force Majeure"), and if the party unable to carry out its obligations gives the other party prompt written notice of such event, then the obligations of the party invoking this provision shall be suspended to the

Restaurant Supply

extent necessary by such event. The term Force Majeure shall include, without limitation, acts of God, fire, explosion, vandalism, storm or other similar occurrence, orders or acts of military or civil authority, or by national emergencies, insurrections, riots, or wars, or supplier failures. The excused party shall use reasonable efforts under the circumstances to avoid or remove such causes of non-performance and shall proceed to perform with reasonable dispatch whenever such causes are removed or ceased. An act or omission shall be deemed within the reasonable control of a party if committed, omitted, or caused by such party, or its employees, officers, agents, or affiliates.

- 12. <u>CONFIDENTIALITY</u>. Both parties acknowledge that during the course of this Contract, each may obtain confidential information regarding the other party's business. Both parties agree to treat all such information and these Terms and Conditions as confidential and to take all reasonable precautions against disclosure of such information to unauthorized third parties during and after the term of this Contract. Upon request by an owner, all documents relating to the confidential information will be returned to such owner.
- **13.** <u>ASSIGNMENT</u>. Neither party may assign or transfer the Seller's quote, sales offer, contract, etc. without prior written consent of the other party, which consent shall not be unreasonably withheld.
- **14. ENTIRE CONTRACT.** The applicable Seller's quote, sales offer or contract and these Terms and Conditions represent the entire agreement of the parties regarding the subject matter of each individual transaction, and there are no other promises or conditions in any other agreement whether oral or written.
- **15. MODIFICATION.** The applicable Seller's quote, sales offer or contract may only be modified or amended if the modification is made in writing and signed by both parties. Seller reserves the right to modify, amend or revise these Terms and Conditions as is necessary in the ordinary course of business without prior notice to Buyer.
- **16. SEVERABILITY.** If any provision of the applicable Seller's quote, sales offer or contract and/or these Terms and Conditions shall be held to be invalid or unenforceable for any reason, the remaining provisions shall continue to be valid and enforceable. If a court finds that any provision of the applicable Seller's quote, sales offer or contract and/or these Terms and Conditions is invalid or unenforceable, but that by limiting such provision it would become valid and enforceable, then such provision shall be deemed to be written, construed, and enforced as so limited.
- 17. <u>WAIVER OF CONTRACTUAL RIGHT</u>. The failure of either party to enforce any provision of this Contract shall not be construed as a waiver or limitation of that party's right to subsequently enforce and compel strict compliance with every provision of this Contract.
- **18.** <u>APPLICABLE LAW</u>. This Contract shall be governed by the laws of the State of Florida.
- **19.** <u>VENUE</u>. Buyer expressly agrees that any and all disputes shall exclusively be resolved by a court of competent jurisdiction in Pinellas County, Florida.
- 20. <u>TITLES</u>. The titles to the Paragraphs of this Agreement are solely for the convenience of the parties and are

Initial: ____

Restaurant Supply

not an aid in the interpretation of the instrument.

21. <u>NOTICE TO OWNER</u>. If this transaction involves or is anyway related to the improvement of real property and Buyer is not the real property owner, Buyer will provide the name and contact information for the Property Owner prior to delivery or any work being performed. Seller will send a formal Notice to Owner to the Property Owner to protect Seller's right.

PROPERTY OWNER:		
LEGAL NAME:		
ADRESS:		
TELEPHONE NUMBER:		
EMAIL:		
Acceptance:	Date:	
Printed Name:		
Project Grand Total: \$36,311.77		

Initial: _____



Project		
AIA #	SIS #	
Itama #	Quantity	C C L Coction 11/000



L SERIES – CL44-BAS ELECTRIC

CL44-BAS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine









SPECIFIER STATEMENT

Specified dishwasher will be Hobart CL44 Base electric tank heat model. Features include Complete Delime™ with Delime Notification, Auto Dispensing and Booster Guard™, capless anti-clogging wash arms, 202 racks per hour, 90 gallons per hour pumped final rinse, ENERGY STAR®, insulated ergonomic cabinet style doors, touchscreen controls with WiFi connectivity, and NSF approved pot and pan cycle mode. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.

STANDARD FEATURES

- + 90 gallons per hour pumped final rinse
- + 202 racks per hour
- + ENERGY STAR® Certified
- + Complete Delime[™] with Delime Notification, Auto Dispensing and Booster Guard[™]
- Internal stainless steel pressure-less 18 kW booster heater (70°F rise)
 - Single point electrical connection standard
- + Capless, anti-clogging wash arms
- + Self-aligning wash manifolds
- + Large double door opening for ease of cleaning
- + 19.5" chamber height opening (accepts sheet pans)
- + Doors are insulated & hinged with door interlock switches
- + User-friendly smart touchscreen controls with diagnostics & troubleshooting
- + WiFi connectivity
- + SmartConnect app with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Energy saver mode (programmable auto-shut down)
- + NSF rated configurable pot and pan cycle
- + Stainless steel self-draining pump and impeller
- + Single, sloping scrap screen and deep scrap basket
- + Rapid return conveyor drive mechanism
- + Service diagnostics
- + Door actuated drain closure
- + Vent fan control
- + Convertible hot water or low temperature final rinse
- + Booster heater control

OPTIONS & ACCESSORIES (Available at extra cost)

☐ Standard, short and extended stainless steel vent hoods ■ Non-booster ☐ Direct drive unloader – adds 38" length; Reference spec F48944 for more details ☐ Side loader – SL23 adds 23" length, SL30 adds 30" length; Reference specs F40926 and F40927 for more details ☐ Blower-dryer – adds 33½" to length; Reference spec F48945 (electric blower-dryer) and F48950 (steam blower-dryer) for more details (ships separate from dishmachine, contact Hobart Service for installation) Drain water tempering kit ☐ Flanged feet kit (requires two kits) ☐ Higher than standard chamber (24" opening) ☐ Table limit switch with 20' cable ☐ Correctional package (factory installed, contact Hobart for details) ■ Water hammer arrester ☐ Factory-mounted circuit breakers (contact Hobart for details)

Approved by	Date	Approved by	Date

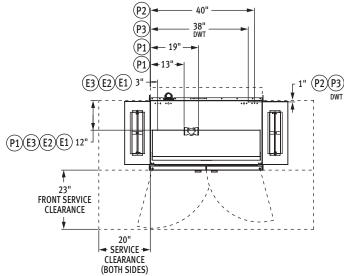
Printed in U.S.A.

HOBART • 701 S Ridge Avenue, Troy, OH 45373 • 1-888-4HOBART • www.hobartcorp.com

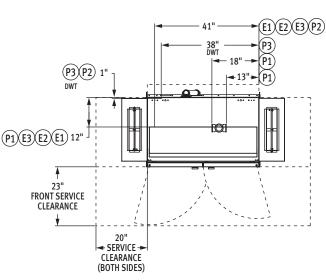


CL44-BAS ELECTRIC

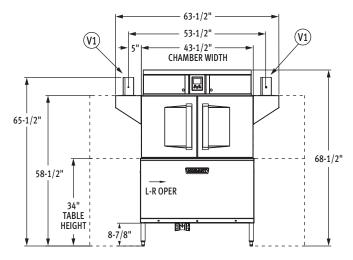
High Temperature Rack Conveyor Dishwashing Machine



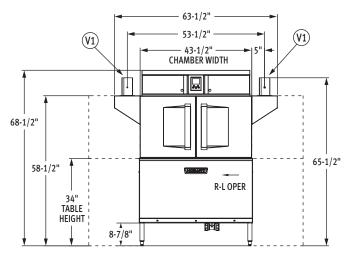
Top View Left to Right Machine



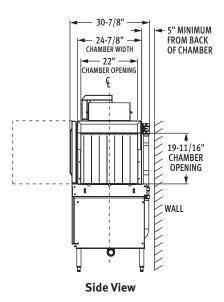
Top View Right to Left Machine



Front View Left to Right Machine



Front View Right to Left Machine



MODEL: CL44-BAS ELECTRIC L-R OPERATION 00-563920 REV A

MODEL: CL44-BAS ELECTRIC R-L OPERATION 00-563930 REV A

CL44-BAS ELECTRIC

Hobart CL44-BAS+BUILDUP Item#: 1



CL44-BAS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

LEGEND

Electrical Connections					
	SINGLE POINT CONNECTION				
E1	Electric connection, single point: motors, controls, tank heat, with 18 kW electric booster heater, 65" AFF.				
	DUAL POINT CONNECTION WITH BOOSTER				
E2	Electric connection: motors, tank heat, 62" AFF.				
E3	Electric connection: controls, 18kW booster heater, 65" AFF.				
	Plumbing Connections				
P1	Drain: 2" FPT, 7-3/8" AFF, two possible connections; may be drained to either side of drain housing, plug opposite side.				
P2	Common hot water connection: 1/2" FPT, 12" AFF. See plumbing notes for required temperatures.				
Р3	Optional drain water tempering. Cold water connection: 1/2" FPT, 12" AFF, cold temperature 80°F maximum.				
	Vent Connections				
V1	Optional vent hoods: 4" x 16" vent stack with damper. Load end 200 CFM, unload end 400 CFM.				

SPECIFICATIONS

CapacitiesRacks per Hour (NSF rated)202Wash Tank (U.S. gallons)23Conveyor Speed (feet per minute)5.6
Motor Horsepower
Drive
Wash
Final Rinse
Water Consumption
U.S. Gallons per Hour90
U.S. Gallons per Rack0.45
Peak Drain Flow (U.S. gallons per minute)
Heating
Tank Heat, Electric (kW)
Electric Booster (built-in) (kW for 70°F rise)
Electric Booster (field conversion) (kW for 40°F rise)
Venting
Load End (minimum CFM)
Unload End (minimum CFM)
Shipping Weight (approximate)

Crated Dimensions..... 53"L x 38"W x 79"H

E1	Single Point Electrical Connection with Internal Booster				
Voltage		(E1) Motors, Controls, Tank Heat, 18 kW Booster Heater			
		Rated Amps	Minimum Supply Circuit Ampacity/ Maximum Protective Device		
208/60/3		109.6	150		
240/60/3		99.9	125		
480/60/3		51.7	60		
600/60/3		39.1	50		

E2		Dual Point Electrical Connection with Internal Booster (Field Conversion Only)				
E3						
Voltage		(E2) Motors, Tank Heat		(E3) Controls, 18 kW Booster Heater		
		Rated Amps	Minimum Supply Circuit Ampacity/ Maximum Protective Device	Rated Amps	Minimum Supply Circuit Ampacity/ Maximum Protective Device	
208	/60/3	51.1	70	58.5	80	
240	/60/3	48.1	60	51.8	70	
480	/60/3	24.5	30	27.2	35	
600	/60/3	16.7	20	22.4	30	

WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

CAUTION: Certain materials including silver, aluminum, and pewter are attacked by sodium hypochlorite (liquid bleach).

ATTN: Plumbing connections must comply with applicable sanitary, safety and plumbing codes.



Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

Minimum incoming hot water temperatures:

110°F for 18kW internal booster

140°F for 12kW field converted internal booster

180°F without internal booster for high temperature sanitizing, 130°F for chemical sanitizing.

Building flowing water pressure to dish machine is 20 to 65 PSI at the machine.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

For chemical sanitizing applications, feeder must be certified to NSF Standard 29.

Miscellaneous Notes: All dimensions taken from floor line may be increased approximately 3/4" or decreased 1/2".

For HTS, add 4-5/16" to all dimensions above table line.

For HTS, add 15 lbs. to the domestic shipping weight of each model.

Electrical Note: Dishmachine not provided with internal GFCI protection.

CL44-BAS ELECTRIC

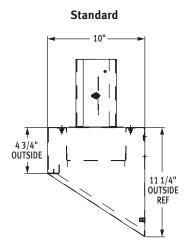
High Temperature Rack Conveyor Dishwashing Machine

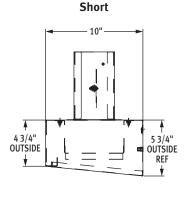
CL44-BAS Electric Heat Dissipation				
Booster	BTU/HR.			
Booster	Latent	Sensible		
Without Booster	18,500	7,900		
12kW Booster	26,600	11,400		
18kW Booster	32,100	13,700		

NOTE: 18kW Booster Heater field convertible to 12kW when 140°F incoming water provided. (Conversion instructions located in machine control box. Contact factory for 12kW booster amperage ratings.)

NOTE: Additional Voltages and Amperages are available, see document F48913.

VENT HOOD OPTIONS (Adjustable, vent stack can be adjusted 1" to either side)





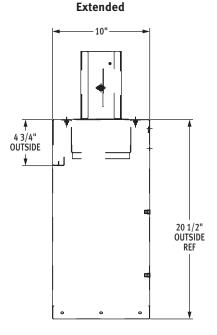
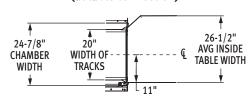
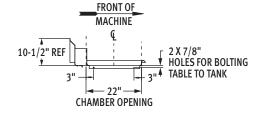


TABLE CONNECTION DETAILS

Tabling Connection: 44" inside tank (at table connection)



Suggested Track and Table Layout



View Showing Hole Locations in Turned Down Portion of Table



Sectional View Showing Table Connections

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Hobart OVERSIZEDNOTE Item#: 1





Oversized Equipment Quick Reference Guide

Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.

HOBART

DOOR TYPES

- AM15T
- AM15VLT

CONVEYOR TYPES (CL, FT)

- CL44eN-ADV
- CL44eNVL
- All 54" Models or Greater
- All FT Models

PREP WASHERS

- PW10eR
- PW20eR
- PWVeR

TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS)

All Models

WRAPPING SYSTEM (NGW)

All Models













centerline by Thousand

G, R and A SERIES

- All Roll-In & Roll-Thru Models
- All Three Section Models

UNDERCOUNTERS (UHT, UHD, ULT, TU)

 All 72" Models or Greater

PREP TABLES (UST, USD, UPT, UPD, TS, TB)

- TB 60" Models or Greater
- TS 66" Models or Greater
- All 72" Models or Greater

EQUIPMENT STANDS (TE)

 All Models 48" or Greater

UNDERCOUNTERS (CLUC) & PREP TABLES (CLPT)

 All 72" Models or Greater











THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE QUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.

HB2913 (10-20)