

Seattle Senior Market Equip Quote

BARGREEN | ELLINGSON

FOODSERVICE SUPPLY & DESIGN

TO

Mason Lowe

206-718-1425 (Contact)
mason@pikemarket.com

PROJECT

Seattle Senior Market Equip Bargreen Ellingson-

FROM

Washington
Allison Boyce
3627 1st Ave. S
Seattle, WA 98134
866-722-2665
206-310-2968 (Contact)
Url: www.bargreen.com
a.boyce@bargreen.com
SEATTLE - CONTRACT
SALES

Date: 02/27/2026

Job Reference #: 256440

At Bargreen Ellingson, we're committed to fair, transparent pricing.

A 2% surcharge applies to credit card payments. This helps prevent across-the-board price increases by offsetting processing costs, allowing us to keep pricing fair and continue investing in the quality and service you've come to expect.

Want to avoid surcharges? ACH, debit, checks, and cash payments are not affected.

Item	Qty	Description	Sell	Sell Total
1	1 ea	Tilting Skillet Braising Pan, Countertop, Electric <i>Cleveland Range Model No. SET15</i> Tilting Skillet, countertop, electric, 15-gallon capacity, round pan with sloped sides, stainless steel construction, includes lift-off cover, UL, CE, NSF	\$14,645.00	\$14,645.00
	1 ea	1-year parts & labor warranty, standard		
	1 ea	PERFORMANCE START-UP Performance start-up included at customer request after equipment is installed (free water quality check included) (mileage capped at 100 miles round trip) (contact Cleveland sales representative for details)		
	1 ea	Replacement		
	1 ea	11000115896 Installation of First Unit, 22CET3.1, 22CET6.1, 22CGT3.1, 22CGT6.1, 21CET8, 21CET16, 21CGA5, Tilt Skillets SET10, SET15, T/T Kettles, KET3T, KET6T, KET12T, KGT6T, KGT12T (Note: Pricing based on 100 mile round trip, additional charges may apply, see Installation flyer for details) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Non-discountable NET pricing) (Only applicable for continental US)	\$2,269.00	\$2,269.00
	1 ea	11000116000 Pre-installation site survey (Note: Pricing based on 100 mile round trip, additional charges may apply, see Installation flyer for details) (Note: One required per location) (Non-discountable NET pricing) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Only applicable for continental US)	\$389.00	\$389.00
	1 ea	11000116002 Disposal Of Old Equipment, (Note: Pricing based on 100 mile round trip, additional charges may apply, see Installation flyer for details) (Note: Customer should indicate your preferred Welbilt Authorized Service Agent for installation on the PO otherwise Welbilt RISE will select an Authorized Service Agent for this install) (Non-discountable NET pricing) (Only applicable for continental US)	\$490.00	\$490.00
	1 ea	Standard wattage		
	1 ea	208v/60/1-ph, 7.4kW, 35.4 amps, 2 wire		
	1 ea	ST28 Equipment Stand, for single kettles only, open base with sliding drain drawer & splash screen, 28" x 26", 18" high, stainless steel top and legs, allows unit to be hard piped to a floor drain	\$2,549.00	\$2,549.00
			ITEM TOTAL:	\$20,342.00



Item	Qty	Description	Sell	Sell Total
2	1 ea	Range, 24", 4 Open Burners <i>Imperial (Middleby) Model No. IR-4</i> (QUICK SHIP) (MIDDLEBY ESSENTIALS ITEM) Pro Series Restaurant Range, gas, 24"W, (4) open burners & standing pilot lights, cast iron grates, low simmer feature, (1) space saver oven, porcelain interior, (1) chrome rack, stainless steel front, sides, backguard, 3-1/2"D landing ledge & kick plate, 6" legs with adjustable feet, 155,000 BTU, 45kW, NSF, CE, CSA Flame, CSA Star	\$4,343.00	\$4,343.00
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	Limited one year parts and labor warranty, standard		
	1 ea	Natural gas (must specify elevation if over 2000 ft)		
	1 ea	Stainless steel backguard with shelf standard		
	1 ea	10-39948 Set of (4) casters	\$513.00	\$513.00
	1 ea	3/4 IN GAS QUICK DISC 48 Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48"	\$816.00	\$816.00
			ITEM TOTAL:	\$5,672.00



NOTE **TBD**
FREIGHT AND DELIVERY TBD BASED ON EQUIPMENT SELECTION

Merchandise	\$26,014.00
Freight	\$723.00
Subtotal	\$26,737.00
Tax 10.55%	\$2,820.75
Total	\$29,557.75

TERMS

Thank you for your consideration of Bargreen Ellingson for your food service equipment needs!

Prices shown in this quotation are for the specified items, quantities, lead-time and named project.

Please note that the above listed prices are valid until the next factory price increase. All applicable taxes are subject to the current rate at time of final invoicing. Should the project scope change, prices may be subject to revision.

Payment Terms are as follows, pending approval from our credit department:

- 50% Deposit due at time of equipment order
- 40% Due prior to the first delivery
- The remaining 10% due within 14 days of project completion

Installation includes delivery and set in place only; electrical & plumbing connections are by others. Bargreen Ellingson is not a licensed electrical or mechanical contractor, nor can we replace the need for an architect or a general contractor who are able to ensure that all elements of the foodservice portion of a project are in sync with other building operations.

Other exclusions include core drilling, X-ray service, structure penetration or crane services (hoisting) unless specifically noted. The general contractor is responsible for any work common to building structure modification, or special lifting requirements. The owner is to allow clear access and free use of elevators, where required, for the Bargreen Ellingson Installers and Sub-Contractors. Any and all work is to be done during regular work hours, Monday through Friday, unless specifically noted in advance. All walls, floors, and ceilings must be in a finished state prior to installation to prevent equipment from being mishandled by other trades. Bargreen Ellingson cannot be held responsible for delays caused by unforeseen events beyond the reasonable control of our personnel or Sub-Contractors.

Quoted Equipment carries only the individual Manufacturer's Standard Warranty unless specifically stated otherwise. In the event of equipment damage that is determined to be the responsibility of Bargreen Ellingson or our sub-contractors, our obligation is limited to required repair or replacement, and Bargreen Ellingson shall not be liable for any consequential, incidental, or contingent damage, labor charges or loss of business.

Equipment items being supplied conform to applicable codes as they are known. If special codes or circumstances are invoked by governing authorities, it shall be the responsibility of the project owner and the undersigned client agent to pay for any and all additional costs and fees incurred by Bargreen Ellingson. Permits, if required, are not included, unless specifically stated for in the line item costs.

It is the responsibility of the end user to verify all measurements, direction of operation, voltages and utility specifications prior to ordering. Custom fabricated items are not subject to return. Custom items include but are not limited to: furniture, fixtures, hoods, walk-ins or stainless fab. Buy-out equipment may not be returned without written consent from Bargreen Ellingson. When returns are authorized, they are subject to restocking and freight charges to and from the project. Manufacturer-imposed restock fees can range from 25-40%. Credit will not be issued until such time as the merchandise has been inspected and accepted by the manufacturer.

If this project is delayed for whatever reason for more than 120 days from the signing of this contract, please be advised that a 1.5% per month finance charge will be assessed. Product stored but not

delivered will accrue storage fees to be determined.

It shall be understood by all parties involved that this document shall become a legal and binding purchase contract upon signing below and receipt of cash funds (checks clear bank) for the down payment as specified above. Signature below by the purchaser acknowledges the acceptance of all terms and conditions as set forth in this contract.

The person signing this contract specifically represents that he/she has the authority to execute this document and its contents on behalf of the purchaser.

Approved By: _____

Printed Name: _____

Title: _____

Date: _____

CUSTOMER COMMITMENT: In foodservice, things don't always go as planned. When those things happen, Bargreen Ellingson is committed to making it right. Our staff is given the power to resolve your issue. If they cannot, or if you are not completely satisfied, we encourage you to call our President, David Ellingson, at (253) 234-1400. Thank you for the opportunity to serve you!

COMPROMISO CON EL CLIENTE: En el servicio de alimentos, las cosas no siempre salen según a lo planeado. Cuando eso ocurre, Bargreen Ellingson se compromete a solucionarlo. Nuestro personal tiene la autoridad para resolver su problema. Si no pueden hacerlo, o si no queda completamente satisfecho, le invitamos a llamar a nuestro Presidente, David Ellingson, al (253) 234-1400. ¡Gracias por brindarnos la oportunidad de servirle!

ENGAGEMENT CLIENT: En restauration, les choses ne se passent pas toujours comme prévu. Lorsque ces choses se produisent, Bargreen Ellingson s'engage à y remédier. Notre personnel a le pouvoir de résoudre votre problème. S'ils ne peuvent pas, ou si vous n'êtes pas entièrement satisfait, nous vous encourageons à appeler notre président, David Ellingson, au (253) 234-1400. Merci pour l'opportunité de vous servir!

Thank you for your business!

Acceptance: _____

Date: _____

Printed Name: _____

Cleveland

"SPLASH PROOF"

ELECTRIC TABLE TYPE, ROUND,
15 GALLON (56 LITER)

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Braising Pans / Tilting Skillets

Models

- SET-15



Shown with optional Support Stand (ST28)



Standard Features

- High Efficiency Heating System with even heat distribution via Heating Elements cast into Aluminum, covering entire pan bottom
- Cooking Surface Guaranteed against warping
- Splash Proof
- Bead Blasted Cooking Surface resists sticking
- Adjustable, Thermostat Controlled Temperature from 175°F to 425°F
- Fast Heat-Up and Recovery Time
- Balanced Design Permits Easy Tilting; with left or right mounted Tilt Handle
- All Stainless Steel Construction for durability and easy cleaning
- Lift-Off Cover with Adjustable Vent
- Sanitary Base Mounting for Table Top Installation
- Standard 208 or 240 Volts, 60 Hz, 3 Phase, 3 Wire
- Self-Locking Marine Type Tilt Mechanism: Prevents accidental tilting
- Typical approvals include UL, CSA, CE and NSF

Short Form Specifications

Shall be CLEVELAND, Round Tilting Skillet, Model SET-15; _____ KW _____ Volts, 15 Gallon Capacity (56 liters). Complete with: Thermostatic and Safety Controls; Bead Blasted Cooking Surface; Lift-Off Cover with adjustable Vent. All Stainless Steel Construction.

Options & Accessories

- Perforated Pasta Basket (BS-SET15)
- Double or Single Pantry with Swing Spout (DPS) or (SPS)
- Faucet Bracket (FBSL)
- Poaching Pan (PPR)
- Vegetable Steamer (VS)
- 4" Stainless Steel Legs with adjustable feet (LTKS)
- Stainless Steel Support Stands (ST28) with Sliding Drain Drawer and Splash Screen
- Food Strainer (FS-15-5)
- 240 Volts, 60 Hz, 3 Phase (VOSK1)
- 380/415 Volts, 50 Hz, 3 Phase - For Export (VOSK2)
- 440/480 Volts, 60 Hz, 3 Phase (VOSK3)
- Single Phase Option (SPH)

KE004046-91

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

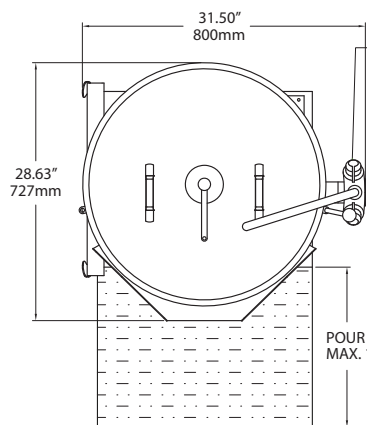
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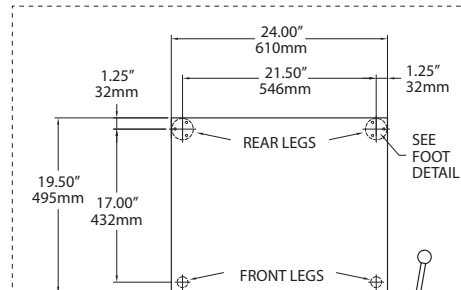
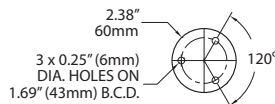
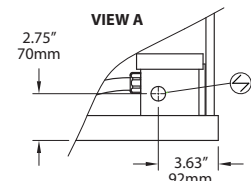
Cleveland

CAPACITIES

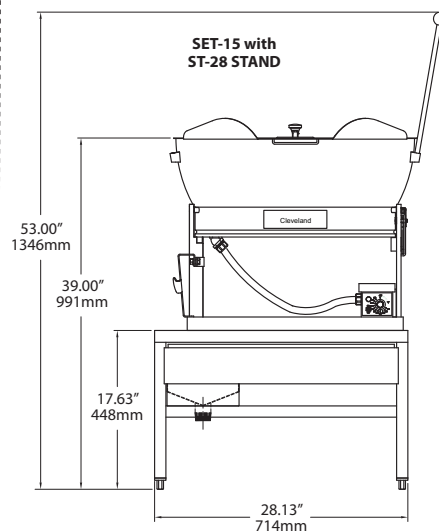
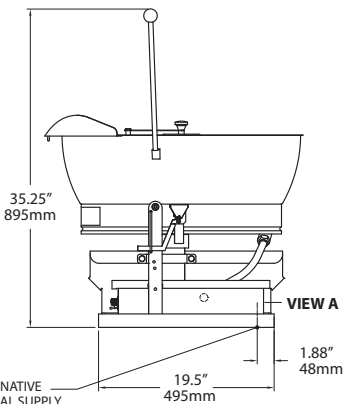
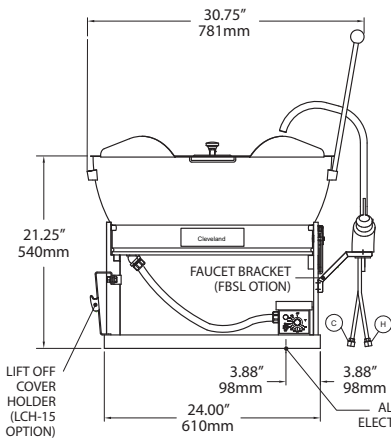
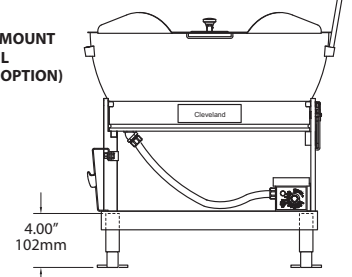
In 4 oz. servings. Other sizes may be calculated.
15 gallons / 56 Liters 480



DOUBLE OR SINGLE PANTRY WITH SWING SPOUT OPTION (DPK-16) OR (SPK-16)



BASE MOUNT DETAIL (LTKS OPTION)



SPECIFICATIONS:

SET-15 15 GAL (56 L)	ELECTRICAL SUPPLY:											
	208 V			240 V			220/380 V			240/416 V		
	KW	AMPS 1PH	AMPS 3PH	KW	AMPS 1PH	AMPS 3PH	KW	AMPS 1PH	AMPS 3PH	KW	AMPS 1PH	AMPS 3PH
	7.4	35.4	20.5	7.8	32.7	18.9	6.5	N/A	10	7.8	N/A	11

DUAL VOLTAGE OF 220/380 V SHOWN ON CHART REQUIRE A 4 WIRE, 3 PH ELECTRICAL SUPPLY

APPROVALS			CLEARANCE:			ELECTRICAL SUPPLY:		
UL	CSA	NSF	RIGHT: 4" (102mm)	LEFT: 4" (102mm)	REAR: 0.5" (13mm)	(H) HOT WATER:	(C) COLD WATER:	(E) ELECTRIC POWER CONNECTION
✓	✓	✓				PIPING: 1/2" NPT (DOUBLE)	PIPING: 3/8" COPPER TUBE (SINGLE)	

Shipping Weights & Dimensions	
Model - SET-15	Weight - 195 lbs
	Width - 34"
	Depth - 34"
	Height - 34"

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

Braising Pans / Tilting Skillets

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Cleveland

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

28" OPEN TYPE STANDS

REMOVABLE DRAIN DRAWER
 WITH SPLASH SHIELD,
 ALL STAINLESS STEEL

Models

- ST-28



Standard Features

- All Stainless Steel construction with 1 1/4" square tubing
 - Adjustable Feet (rear feet are flanged for Floor Bolting)
 - Removable combination Drain Drawer (with Splash Shield) and Pan Support
 - Ideal for mounting table type kettles, mixer kettles and skillets (models KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, MKET-12-T, MKDT-12-T, SET-15, SET-10).
- * Requires Direct Steam Adaptor Top accessory

Options & Accessories

- Direct Steam Adaptor Top (AK)

Short Form Specifications

Shall be CLEVELAND, Open Type Equipment Stand with removable Drain Drawer, Splash Shield and Adaptor Top (optional), Model ST-28. All Stainless Steel construction with 1 1/4" square tubing. Furnished with Level Adjustable Feet (rear feet are flanged for Floor Bolting).

ALL STAINLESS STEEL

Models

- ES-28



Standard Features

- Adjustable Feet (rear feet are flanged for Floor Bolting)
 - Ideal for mounting table type kettles, mixer kettles and skillets (models KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, MKET-12-T, MKDT-12-T, SET-15, SET-10).
- * Requires Direct Steam Adaptor Top accessory

Options & Accessories

- Direct Steam Adaptor Top (AK)

Short Form Specifications

Shall be CLEVELAND, Open Type Equipment Stand with Adaptor Top (optional), Model EST-28. All Stainless Steel construction with 1 1/4" square tubing. Furnished with Level Adjustable Feet (rear feet are flanged for Floor Bolting).

KE004046-95

760 Beta Drive, Unit D
 Mayfield Village, Ohio 44143

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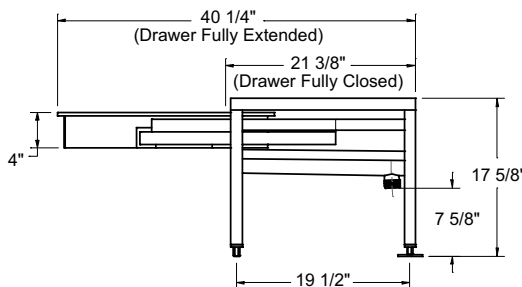
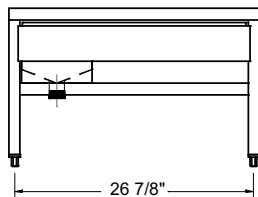
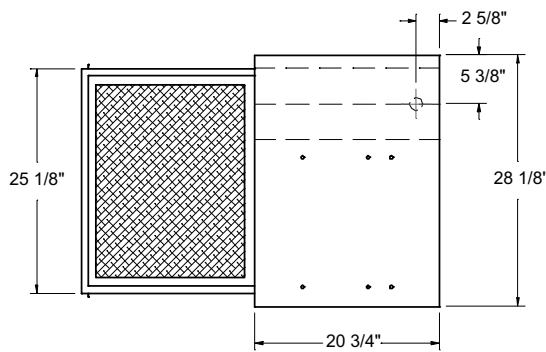
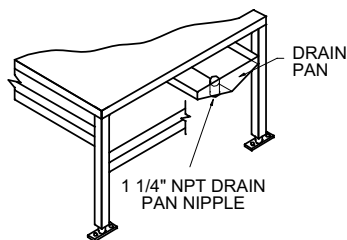
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Cleveland

Modular Bases & Equipment Stands

REAR VIEW / DRAIN PAN DETAIL



MOUNTING OPTIONS (SELECT ANY ONE UNITS PER STAND)

<p>KDT-3-T DIRECT STEAM ADAPTOR TOP REQUIRED (AK) REAR CLEARANCE - 0"</p>	<p>KDT-6-T DIRECT STEAM ADAPTOR TOP REQUIRED (AK) REAR CLEARANCE - 0"</p>	<p>KDT-12-T DIRECT STEAM ADAPTOR TOP REQUIRED (AK) REAR CLEARANCE - 0"</p>	<p>KDT-20-T DIRECT STEAM ADAPTOR TOP REQUIRED (AK) REAR CLEARANCE - 2" MIN</p>
<p>KET-3-T REAR CLEARANCE - 0"</p>	<p>KET-6-T REAR CLEARANCE - 0"</p>	<p>KET-12-T REAR CLEARANCE - 0" REAR CLEARANCE - 1" MIN</p>	
<p>KGT-6-T REAR CLEARANCE - 2" MIN</p>	<p>KGT-12-T REAR CLEARANCE - 4 1/2" MIN</p>	<p>SET-10 REAR CLEARANCE - 2 1/2" MIN RIGHT SIDE CLEARANCE - 6" MIN</p>	<p>SET-15 (1 only) REAR CLEARANCE - 2 1/2" MIN RIGHT SIDE CLEARANCE - 6" MIN</p>

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
 Installations of Back Flow Preventers, Vacuum Breakers and other specific code requirements are the responsibility of the Owner and Installer.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.)

(NOT TO SCALE)

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**GAS**

PRO SERIES | 24" RANGES

IMPERIAL**IR-4**

Shown with optional casters

Model Numbers

IR-4	IR-2-G12-XB
IR-4-XB	IR-G24
IR-2-G12	IR-G24-XB

SPACE SAVER OVENS

- Linear burner provides even heating throughout the oven.
- Space Saver output is 27,000 BTU (8KW)
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor. 100% safety pilot.
- Space Saver interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h mm) and accommodates 18" x 26" (457 x 660 mm) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

GRIDDLE

- Highly polished 3/4" (19 mm) steel plate. 21" (533 mm) plate depth.
- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- 3" (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.



ROUND STAINLESS STEEL "CHEFS" HANDLE



NEW TWO PIECE TOP GRATE DESIGN

OPEN BURNERS

- PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.
- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

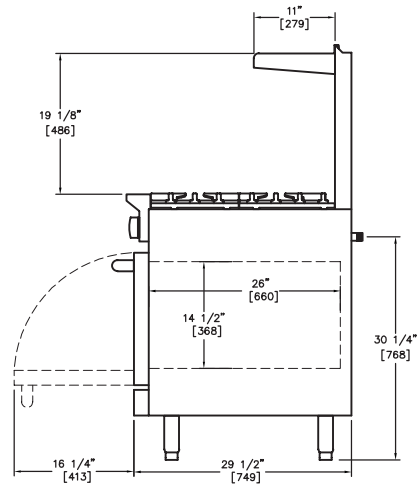
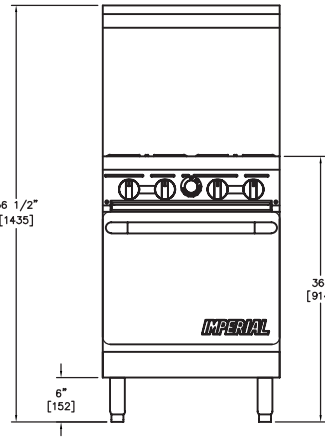
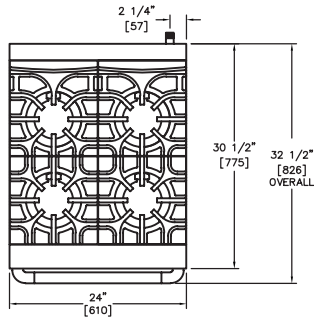
GRATES

- Front grates measure 12" x 12" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).
- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.
- All stainless steel upper burner box, top grate supports front and rear.

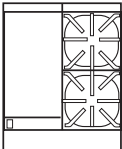


GAS

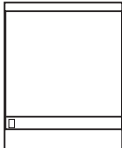
PRO SERIES | 24" RANGES



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-4	155,000	45	4	N/A	210	465
IR-4-XB	128,000	38	4	N/A	183	465



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-2-G12	111,000	33	2	12" (305 MM)	213	470
IR-2-G12-XB	84,000	25	2	12" (305 MM)	185	410



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-G24	67,000	20	N/A	24" (610 MM)	224	495
IR-G24-XB	40,000	12	N/A	24" (610 MM)	196	435

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 MM)

Notes:

"XB" specifies Cabinet Base model

"G" specifies Griddle Top

Crated Dimensions:

26 1/2" w x 39" d x 35" h (673 x 991 x 889) Add 4" (102) to height if Step-up style.

Dimensions:

24" w x 31-1/2" d x 56-1/2" h (610 x 800 x 1435 mm)

Measurements in () are metric equivalents.



EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 3.5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum.
- Full width, removable crumb tray under open burners for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheese melter and salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards. Stubback available
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- Extra oven racks
- Thermostatic griddle control
- Grooved griddle plate
- Griddle safety valve
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- 6" (152 mm) casters

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.