

General Services Administration
Federal Supply Service
Authorized Federal Supply Schedule Price List

On-line access to contract ordering information, terms and conditions, up-to-date pricing, and the option to create an electronic delivery order are available through GSA Advantage!, a menu-driven database system. The INTERNET address for GSA Advantage! is: GSAAdvantage.gov. For more information on ordering from Federal Supply Schedules click on the FSS Schedules button at fss.gsa.gov.



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Federal Supply Schedule
Contract Number: GS-03F-0024T
Contract Period: January 1, 2007 through December 31, 2011
Updated:

Federal Supply Class - Group 73
Food Service Equipment, Supplies, and Services
Category 302 3 Cooking Equipment

Federal ID# 93-1306209
Central Contractor Registration: Registered # 094855900
Small Business





Customer Information

Contract # GS-03F-0024T

- 1a. SIN 192-37i Grills - Professional Commercial Cooking Equipment
see pricelist for complete pricing details
- 1b. Lowest priced model number is Item 10-0020 Professional Commercial Tabletop for \$2,052
- 1c. Hourly Rates – N/A
2. Maximum Order – \$500,000.00
3. Minimum Order – none
4. Geographic Coverage – Continental United States and Washington D.C.
including port or consolidation point within for orders received from Alaska, Hawaii, Puerto Rico and overseas activities.
5. Point(s) of Production – Beaverton, Oregon, Washington County, United States
6. The Government shall receive a 20% discount from list price for all products.
GSA Prices shown herein are net to the Government (discount deducted).
7. Quantity Discounts – N/A. Quantity discounts are not offered under the terms of this contract.
8. Prompt Payment Terms – N/A. Prompt payment discounts are not offered under the terms of this contract.
- 9a. Acceptance of Government purchase card up to micro-purchase threshold: Visa and Mastercard.
- 9b. Purchase cards accepted above micro-purchase threshold.
10. Foreign Items – None
- 11a. Time of Delivery – 20 days ARO
Delivery represents shipment from facility and not to destination.
- 11b. Expedited Delivery - 10 days ARO if in stock.
- 11c. Overnight and 2-Day Delivery: Customer may call for availability and rates for overnight and 2-day delivery.
- 11d. Urgent Requirements – Customers are required to contact the trading partner for the purpose of requesting accelerated delivery.
12. FOB Point – Origin
- 13a. Ordering Address – Same as trading partner (see contact information).
- 13b. Ordering Procedures: For supplies and services, the ordering procedures, information on Blanket Purchase Agreements (BPA's), and a sample BPA can be found at the GSA/FSS Schedule homepage (fss.gsa.gov/schedules).
14. Payment Address – Same as trading partner (see contact information).
15. Warranty Provisions – See individual model specifications for standard commercial warranty.
16. Export Packing Charges – N/A
17. Terms and Conditions of Government purchase card acceptance: trading partner will accept government purchase card for orders above the micro-purchase level when payment is processed on day of shipment.
18. Terms and conditions of rental, maintenance, and repair: N/A
19. Terms and conditions of installation: N/A
20. Terms and conditions of repair parts indicating date of parts price lists and any discounts from list prices: N/A.
- 20a. Terms and Conditions for any other services – N/A
21. List of service and distribution points: N/A
22. List of participating dealers: N/A
23. Preventive Maintenance: N/A
- 24a. Environmental Attributes: appliances are energy efficiency and reduce pollutants compared to open-flame cooking appliances.
- 24b. Section 508 compliance information: N/A
25. DUNS Number – 094855900
26. Central Contractor Registration: registration completed.

Affinity 30Ge Built-In Indoor Commercial Presentation Cooking Station



Electronically controlled inner and outer gas burners underneath a 30" diameter circular flattop cook surface.
 Infinitely variable dual temperature zones of 250°F to 700°F from the center to outer edge of cook surface for delicate to demanding preparations.
 Extremely fast temperature recovery for handling heavy food volumes and fast diner lines.
 Selectable inner or outer, or combined temperature zones.
 Selectable 'Actual' temperature displayed for both zones.
 Inner burner at 18,000 BTU's center zone.
 Outer burner at 22,000 BTU's outer zone.
 Automatic electronic hot surface ignition / re-ignition.
 304 stainless steel construction designed for installation to non-combustible adjoining surfaces

Affinity 30Ge Commercial Built-In NG Gas Cooking Station & Refrigerated Service Table



NSF service table with 304 stainless steel construction.
 Top chilled compartment can hold 12 sixth-pans or variations thereof.
 2 front chilled drawers 31"W X 13"H X 34"D
 Digital refrigeration temperature display.
 Front service access to refrigeration equipment, mounted on sliding drawer.

Affinity 25E w/ Cart Indoor Commercial Presentation Warming/Cooking Station



220 V electric cooking appliance with presentation table and storage for 6 sheet pans.
 Electronically controlled inner and outer heaters under a 25" diameter circular seasoned steel surface.
 Default Warming Mode with selectable temperatures between 150°F to 300°F.
 Optional Cooking Mode with selectable temperatures between 150°F to 525°F.
 Fast temperature recovery for delicate to demanding preparations.
 304 Stainless Steel construction throughout.

Professional Commercial Outdoor Wheeled Cart Presentation Cooking Station



30" diameter circular flattop cooking surface is heated underneath with dual circular gas burners. Produces infinite temperatures between 225F to 670F from the front control panel which supports limitless menu possibilities. Center knob controls a 10" diameter circular burner under the centermost section of the cook surface. Outer knob controls a 20" diameter circular burner under the outer cook surface region. Both burners in combination produce over 48,000 BTU's of heat. Evo's efficiency is the key to its versatility with fast recovery across all temperature ranges, and the ability to hold low to high temperatures for preparing the most delicate to the most demanding foods.

Professional Commercial Outdoor Tabletop Presentation Cooking Station



comes with stainless steel hood covering the cook surface (see picture above)
saute pan not included

Portable counterpart to Evo's wheeled cart model. Identical burner system specifications and cooking versatility. Ideal for foodservice professionals who need portability for on and off site events. Quick setup, simple to use, and easy transport make it ideal for field service groups on the move.

Affinity 30G Built-In Outdoor Commercial Presentation Cooking Station



Designed to create a social cooking space with any outdoor kitchen environment. 27" wide X 25" deep under counter frame cut-out with stainless steel drip pan nested into counter surface. Infinitely variable dual temperature zones of 225°F to 700°F from center of cook surface to outside edge. Electronic push-button ignition / 9v battery. 304 stainless steel construction with zero clearance housing for installation to combustible adjoining surfaces.

Evo Professional and Table-Top Travel Cases



Evo Professional Logo Etching



Example shown: Emblem of Fort Jackson Officers' Club

Evo Commercial Appliances are NSF Certified



All Appliances Include The Following:

- Professional cook surface cleaning kit (3M Brand) - Includes handle, pad, grill screens, and stainless steel protectant.
- Assembly Instructions, Use and Care Manual, Evo Color Illustrated Cookbook
- Stainless Steel Hood with Thermometer (Outdoor Versions only).
- 2 stainless steel spatulas, 1 stainless steel scraper, stainless steel tank sleeve (Wheeled Cart LP Version Only).