

KMCC Special Board Request
9/27/19
Communication via email

Members of the Board,

As some of you may know, I was asked to take a look at how we might make our kitchen function more effectively, particularly during bonspiels. While I had my own thoughts on this I wanted to have a professional take a look at our kitchen and give us recommendations based on where our bottlenecks and pain points were. We were given some ideas that would be budget friendly and would essentially solve our 2 main issues which are dishwashing/sanitation and insufficient oven function and capacity.

Without much kitchen trauma, we could add a commercial dishwasher under the left side of the sink and add a portable high efficiency oven just to the right of the stove. This oven does not require a hood or exhaust. Attached you will find a quote and specs on both items.

Both of these items require a 220v electric supply. Anyone who has spent time in our kitchen knows that our current electric situation won't even allow us to run 4 nescos on the kitchen counter without popping the breaker. Until the electrical situation was resolved this kitchen improvement was not possible and therefore set aside for more pressing issues.

However, last week Jeff and I met Matt Lee at the club to analyze the circuits that were causing the breaker to pop. To our surprise, he discovered that there were several issues with the electric panel that supplies power to the kitchen. One of these issues involved a 100 amp breaker that was feeding nothing and whose wires were exposed and covered with tape! This breaker has since been turned off. This 100 amp circuit alone can supply ample power to feed both the dishwasher and the oven once reconfigured in the panel. There are many spare slots in the panel as well. It turns out that after the countertop circuits are reconfigured to not blow the breaker, we will have more than enough power for the new equipment.

We have Matt Lee scheduled to make the needed repairs and reconfiguration of the panel sometime next week. These updates will cost under \$1000.

After checking with the equipment supplier, both items are in stock and available to be shipped to arrive by the end of next week if we are able to provide the order to them in short order. This availability could change if we don't proceed swiftly.

The bottom line is this: If we can move quickly on this, we could have the electrical issues in the kitchen resolved and the new equipment installed and functioning before the Stan Invitational.

I would like to make a motion that we move forward with this equipment purchase and electrical repair so that it can be completed by the beginning of our bonspiel season. Herb would like to second this motion.

Herb has informed the Kettles of our proposed kitchen improvements and invited them to be a part of funding these changes. He shared with me that he felt that they would likely be interested in being part of this, contributing a solid part of the finances involved. He noted that they would have to vote on such a thing and that this is something that wouldn't happen until around October 16th. We could move forward on this project on our own and include them for reimbursement once they have their vote.

Thanks for your immediate attention to this matter.

Regards,

Bob Cuomo

The Motion was seconded and proposal was approved via email vote by the board.



Quote

09/26/2019


Project:
KETTLE MORAINÉ CURLING CLUB

From:
Fein Brothers
Rick Schmidt
2007 N. King Dr. 3rd Street
Milwaukee, WI 53212
414-562-0220
414-562-0220 (Contact)

Job Reference Number: 8183

ALL PRICES QUOTED FIRM FOR 30 DAYS. DELIVERY INCLUDES UNCRATING AND SET IN PLACE. ALL CONNECTIONS AND ASSEMBLY IS PER OTHERS. REVIEW ALL SPEC. SHEETS FOR ELECTRICAL, PLUMBING/DRAINS, HVAC, AND SIZING REQUIREMENTS BEFORE PURCHASE.

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISHWASHER, UNDERCOUNTER Moyer Diebel Model No. 383HT Dishwasher, undercounter, 24"W, high temperature sanitizing with built-in 4.0 kW booster heater, overflow type operation, approximately (30) racks/hour capacity, auto-fill, Fill, Rinse & Drain Sentry features, auto clean feature, interchangeable upper & lower spray arms, built-in detergent & rinse-aid dispensing pumps, Smart Display digital temperature readout, solid state controls, advanced service diagnostics, counter balanced door, pressure regulating valve, clog-resistant filtering, automatic pumped drain without manual stand pipe, includes (1) flat & (1) peg rack, stainless steel construction, 2.0 kW tank heater, 1 HP wash pump, NSF, cETLus, ENERGY STAR® 1 ea 1 year parts and labor warranty, standard 1 ea Voltage to be verified with jobsite	3,478.26	3,478.26
			ITEM TOTAL:	3,478.26
2	1 ea	CABINET, COOK / HOLD / OVEN	9,576.00	9,576.00

		Fein Brothers		09/26/2019	
Item	Qty	Description	Sell	Sell Total	
		 Alto-Shaam Model No. 1200-TH/III Halo Heat® Slo Cook & Hold Oven, electric, low-temperature, double-deck, standard depth, 120 lb. capacity each - (4) 12" x 20" x 2-1/2" full-size pans, deluxe controller, LED display, (8) programmable menu buttons, (6) stainless steel wire shelves, (1) exterior drip tray with removable pan, heavy-duty stainless steel, 5" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, TUV NORD, IPX4, EAC 1 ea NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section 1 ea 208-240v/60/1-ph, 29.0-33.3 amps, 6.1-8.0kW (NO cord or plug) 2 ea Solid Door, hinged on right, standard 1 ea Single point, standard			
			ITEM TOTAL:		9,576.00
3	1 ea	DELIVERY Custom Model No. DELIVERY	100.00		100.00
			ITEM TOTAL:		100.00
4	1 ea	Fein Brothers Model No. FEI-TERMS50/50 TERMS: 50% DOWN PAYMENT WITH ORDER. BALANCE DUE ON DELIVERY. CASH OR CHECK PAYMENT. CREDIT CARD PAYMENTS WILL INCUR A 3% SERVICE FEE.			
			Merchandise		13,154.26
			Subtotal		13,154.26
			Total		13,154.26



Simply Engineered Better

Project _____
Item No. _____
Quantity _____

383HT UNDERCOUNTER

383HT

Undercounter High Temperature
Overflow Type Dishwashing Machine
with Built-in Booster Heater



Top and side panels
are standard

SPECIFIER STATEMENT

Specified unit will be a high temperature undercounter dishwashing machine with built-in booster and the following characteristics.

Machine will be equipped with: digital temperature readouts as well as cycle progress indicators. It will feature a fill sentry device to ensure proper fill and rinse performance as well as a drain sentry to monitor and ensure proper draining of the machine. It will have an automatic pumped drain with no standpipe as well as an auto-clean feature that washes the chamber at shutdown.

Machine will have standard liquid detergent and rinse-aid dispensing pumps as well as a rinse-sentry feature to ensure proper 180°F final rinse temperature. Specified unit will be a Moyer Diebel 383 HT or an identically equipped equivalent.

Vent hood is not recommended as unit does not produce excessive steam. Always follow local building code guidelines.

STANDARD FEATURES

- **NEW Smart Display** – digital temperature readouts and cycle progress indicators to simplify daily operation
- **NEW Solid state controls**
- **NEW Automatic Pumped Drain** no stand pipe
- **NEW Auto Clean** washes chamber at shutdown
- **NEW Advanced Service Diagnostics**
- **NEW Fill Sentry** – monitors incoming water pressure to ensure proper fill level and rinse performance
- **NEW Drain Sentry** – monitors and ensures proper draining of machine
- Rinse Sentry – ensures proper 180°F /82°C final rinse temperature
- Automatic fill at start-up
- Robust, counter-balanced, double skin door, synonymous with Moyer Diebel quality
- All standard peristaltic liquid detergent and rinse-aid dispensing pumps, top and side panels, 2 kW tank heater, flexible fill and drain lines with water strainer and pressure regulating valve for trouble-free operation
- **ENERGY STAR® Qualified**
- Low 0.84 US gal. (0.7 imp.gal/3.2l) water usage per rack
- Energy efficient – 30 amp. breaker with 4 kW booster heater (optional 6 kW available)
- 120 second cycle time. 30 racks per hour capacity
- Complete with one peg and one flat bottom rack (20" x 20" / 508mm x 508 mm)

OPTIONS & ACCESSORIES

- 6 kW Booster P/N 0712393
- 6" Stand P/N 0708757
- 17RS – 17" Stand P/N 0712949
- Drain tempering kit P/N 0712480
- 1" roller kit P/N 101273
- Flat bottom dishrack P/N 101285
- Peg dishrack

Moyer Diebel – USA

3765 Champion Blvd, Winston-Salem, NC 27105 Tel: 336/661-1992 Fax: 336/661-1979 800/228-8350
www.moyerdiebel.com

Fein Brothers

Page: 3

Moyer Diebel

383HT

Item#: 1

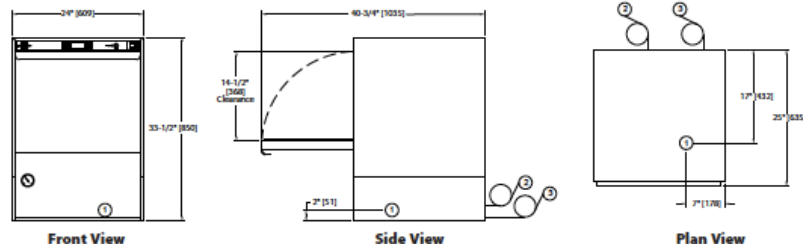


Simply Engineered Better

383HT

Undercounter High Temperature
Overflow Type Dishwashing Machine
with Built-in Booster Heater

Dimensions shown in inches and [millimeters]



*Note: Allow additional 3" clearance from wall.

Utilities

1 Electrical	208-240/60/1; 3 wire + ground; hard wiring required (see boxes below)
2 Hot Water	140°F/60°C Min., connection for 4 kW rise booster. 110°F/43°C Min., connection for 6 kW rise booster. 5 ft. long 1/2" ID. flexible fill hose with 3/4" FNPT connection. Flow pressure: 18-22 psi (124-152 kPa), PRV supplied
3 Drain Connection	6 ft. long, 3/4" ID. flexible hose. Max. drain flow: 8 US gpm; 7 imp gpm

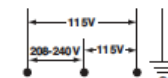
383HT with 4kW Electric Rise Booster

383HT with 6kW Electric Rise Booster

Elec. Specs	4kW Electric Rise Booster			6kW Electric Rise Booster		
	Rated Amps	Minimum Supply Circuit Amperage	Maximum Overcurrent Protective Device	Rated Amps	Minimum Supply Circuit Amperage	Maximum Overcurrent Protective Device
208/60/1	22	30	30	29	40	40
240/60/1	24	30	30	31	40	40

	Unrated		Rated	
	Height	33-1/2" [851]	39-1/2" [1003]	
Width	24" [609]	25" [635]		
Depth	25" [635]	25-1/2" [647]		
Ship Wt. lbs	148/67	165/75		

* Front leveling feet provided.



*Note: Electrical supply service must be a 3-wire plus ground for connection as shown.

SPECIFICATIONS

Capacity	30
*Racks per hr.	
Motor Horsepower	1
Wash	
Water Consumption	
Gal. per hr. (max. use)	20.1 (16.7/76)
US gal. (imp gal./liters)	
Gal. per rack	0.84 (0.7/3.2)
US gal. (imp gal./liters)	
Temperatures °F	
Wash (minimum)	150/66
Rinse (minimum)	180/82
Heating	
Tank heat, electric (kW)	2
Electric booster (kW)	4/6
Time Cycle in Seconds	
Wash	100
Rinse	15
Dwell	5
Total	120

* Excludes 30 second NSF load/unload time

Warning: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes.

Due to an ongoing value analysis program at Moyer Diebel, specifications in this catalog are subject to change without notice.

Moyer Diebel – USA
3765 Champion Blvd., NC 27105
336/661-1979 • Fax: 336/661-1979

Moyer Diebel – Canada
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800/263-5798 • Fax: 905/562-5422

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The Spirit of Excellence

Fein Brothers

(1M) 4/19

KETTLE MORAINÉ CURLING CLUB

KETTLE MORAINÉ CURLING CLUB

Fein Brothers

Page: 3

Page: 4

ALTO-SHAAM.

Item no. _____

1200-TH/III

Low Temperature Cook & Hold Oven



• Halo Heat . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.

- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (in most areas). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (cook/hold/time/probe set-points). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp® heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Short Form Spec

Alto-Shaam double compartment 1200-TH/III Cook & Hold oven is constructed with a stainless steel exterior. Oven includes stainless steel doors with magnetic latch. Each compartment is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced on 2-15/16" (75mm) centers, three (3) stainless steel wire shelves, and one (1) stainless steel drip pan with drain. Oven includes one (1) external drip tray and one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

A single Deluxe control includes individual settings for upper and lower cavity and consists of a 4 digit LED display, On/Off button for each compartment; cook temperature button with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control button with set-points from 1 minute to 24 hours; probe control button with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature button with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu buttons with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start button. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

- Model 1200-TH/III Double compartment low temperature Cook & Hold oven with deluxe control



ANSI/NFPA 4



HALO HEAT

Factory-Installed Options

- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- Door Choices
 - Solid Door, standard
 - Window Door, optional
- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.

- Electrical Choices
 - 208-240V
 - 230V
 - 380-415V

- Extended drip tray (not available with pass-through or bumper)

- HACCP Documentation, Data Logger [5015563]
- On board Datalogger technology maintains accurate and timely recordkeeping
 - Register start time and end time
 - Register start temperature and end temperature
 - Interim time and temperature reporting is captured at 5 minute intervals
 - USB downloads facilitate record keeping on department management PC's
 - Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
 - Controller will retain the latest information for 30 days
 - Will record the product preset name (A-H) if a preset is used

Lifetime Warranty

On all Cook & Hold heating elements (excludes labor).

W164 N9221 Water Street • P.O. Box 450 • Menomonie Falls, Wisconsin 53052-0450 • U.S.A.
Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com

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#314 - 02/18

KETTLE MORAINÉ CURLING CLUB

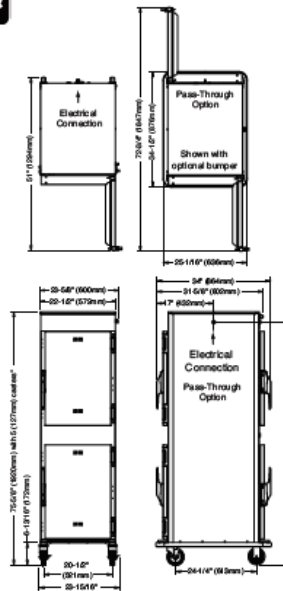
Fein Brothers

Page: 5



1200-TH/III

Low Temperature Cook & Hold Oven



*73-7/8" (817mm) - with optional 3-1/2" casters
*74-1/2" (827mm) - with optional legs

Dimensions: H x W x D

Exterior:	75-5/8" x 23-15/16" x 31-5/8" (1920mm x 608mm x 802mm)
Pass-through exterior:	75-5/8" x 23-15/16" x 34" (1920mm x 608mm x 864mm)
Interior per compartment:	26-7/8" x 18-7/8" x 26-1/2" (683mm x 479mm x 673mm)

Electrical

V	Ph	Hz	A	kW
208-240	1	60	29.0 - 33.3	6.1 - 8.0
230	1	50/60	28.7	6.6
380-415	3	50/60	16.5	6.0

No cord or plug

Product/Pan Capacity (per compartment)

	120 lb (54 kg) maximum	
	Volume maximum: 60 quarts (76 liters)	
	Full-size pans: Gastronorm 1/1:	
Four (4)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
On optional wire shelves only		
	Full-size sheet pans:	
Eight (8)	18" x 26" x 1"	

Clearance Requirements

Rear	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment	Installation Requirements	— Oven must be installed level. — The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions. — Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. Not factory supplied.
Top	2" (51mm)		
Left, Right	1" (25mm)		
Weight			
Net: 345 lb (156 kg)	Ship: 435 lb (197 kg)		
Carton dimensions: (L x W x H) 36" X 36" X 81" (889mm X 889mm X 2057mm)			

Accessories

<input type="checkbox"/> Bumper, Full Perimeter	5009767	<input type="checkbox"/> Legs, 6" (152mm), Flanged - set of four	5011149
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Pan Grid, Wire, 16-3/8" x 24-3/8" (416mm x 619mm) — fits inside of an 18" x 26" sheet pan	PN-2115
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	<input type="checkbox"/> Probe, Sous Vide	PR-34747
<input type="checkbox"/> Casters, Stem - 2 rigid, 2 swivel w/brake		<input type="checkbox"/> Security Panel w/ Key Lock	5013934
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, reach-in	SH-2325
<input type="checkbox"/> Door Lock with Key (each handle)	LK-22567	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire, pass-through	SH-2346
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906	<input type="checkbox"/> Shelf, Stainless Steel, Rib Rack	SH-29474

ALTO-SHAAM.

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Page: 6