

Quote

09/30/2025



Project:
Allen (Florida Street)

From:
All State Restaurant Equip. Co.
Lee Allred
870 S. Elm St.
Greensboro, NC 27406-1332
(336)274-8728
336-274-8728 (Contact)

All pricing is subject to change due to manufacturers price increase because of lead time and or ship date. If a product ships after the manufacturers implemented price increase, that products price could be different at the time of purchase

Item	Qty	Description	Sell	Sell Total
1	1 ea	THREE (3) COMPARTMENT SINK Serv-Ware Model No. E3CWP18242-24 USED***Economy Series Sink, three compartment, 102"W x 29-1/2"D x 45-1/2"H, 18/304 stainless steel, 18" wide x 24" front-to-back x 14" deep compartments, 24" drainboards on left & right, 11-3/4"H backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, 3-1/2" basket drains with 1-1/2" outlets, stainless steel gussets, galvanized steel legs with adjustable bullet feet, NSF	\$886.86	\$886.86
		 A small line drawing of a three-compartment sink with a faucet and drain.		
	1 ea	1 Year warranty, standard		
	1 ea	PRW8-CWP Heavy Duty Pre-Rinse Unit, wall mount, 8" OC, 1/2" NPT inlets, 1/7 turn, full on valves, 6-3/4" wall bracket, low-lead,	\$485.00	\$485.00

Item	Qty	Description	Sell	Sell Total
		EPAct 2005 Compliant, NSF		
1	1 ea	AF12-CWP Add On Faucet, 12", for pre-rinse, NSF	\$100.00	\$100.00
			ITEM TOTAL:	\$1,471.86
2	2 ea	ONE (1) COMPARTMENT SINK	\$450.00	\$900.00
		Serv-Ware Model No. E1CWP1824L-24 USED***Economy Series Sink, one compartment, 44-1/2"W x 29-1/2"D x 45-1/2"H, 18/304 stainless steel, 18" wide x 24" front-to-back x 14" deep compartment, 24" drainboard on left, 11-3/4"H backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, 3-1/2" basket drains with 1-1/2" outlets, stainless steel gussets, galvanized steel legs with adjustable bullet feet, NSF		
	2 ea	1 Year warranty, standard		
	2 ea	WF12-CWP Faucet, wall mount, 8" OC, 12" swing spout, swivel flanges, 1/2" NPT inlet, NSF	\$100.00	\$200.00
			ITEM TOTAL:	\$1,100.00
3	1 ea	REACH-IN REFRIGERATOR	\$1,400.00	\$1,400.00
		Serv-Ware Model No. RR2-HC USED****Reach-In Refrigerator, two-section, 54"W x 32.7"D x 82.3"H, 49 cu. ft. capacity, (2) hinged self-closing & lockable solid doors, full length handles, (3) adjustable epoxy coated shelves per door, electronic thermostat, LED digital display, 430 stainless steel exterior, stainless steel interior, (4) casters (2 braked), bottom mounted self-contained refrigeration, HC refrigerant, CE, UL EPH Classified, cULus, ENERGY STAR®		
	1 ea			
	1 ea	115v/60/1-ph, 1/2 HP, 9.0 amps, cord with NEMA 5-15P, standard		
			ITEM TOTAL:	\$1,400.00
4	1 ea	REACH-IN FREEZER	\$1,700.00	\$1,700.00
		Serv-Ware Model No. RF2-HC USED***Reach-In Freezer, two-section, 54"W x 33"D x 82.3"H, 49 cu. ft. capacity, (2) hinged self-closing & lockable solid doors, full length handles, (3) adjustable epoxy coated shelves per door, auto defrost, electronic thermostat, LED digital display, stainless steel interior, 430 stainless steel door & front panel, (4) casters (2 braked), bottom mounted self-contained refrigeration, CE, UL EPH Classified, cULus, ENERGY STAR®		
	1 ea			
	1 ea	115v/60/1-ph, 1 HP, 12.0 amps, cord with NEMA 5-15P, standard		
			ITEM TOTAL:	\$1,700.00
5	1 ea	SANDWICH / SALAD PREPARATION REFRIGERATOR	\$1,000.00	\$1,000.00

Item	Qty	Description	Sell	Sell Total
		Serv-Ware Model No. SP48-12-HC USED***Sandwich/Salad Prep Table, two-section, 48-1/5"W x 30"D x 43-1/5"H, 12 cu. ft. capacity, (2) self-closing solid doors, full length handles, (2) epoxy coated shelves, includes: (12) 1/6 plastic pans & cutting board, electronic thermostat, LED digital display, auto defrosting & evaporation, stainless steel exterior, ABS interior with stainless steel floor, rear mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, (4) casters (2 braked), cULus Classified, UL EPH Classified, CE		
	1 ea			
	1 ea	115v/60/1-ph, 3/8 HP, 7.0 amps, cord with NEMA 5-15P, standard		
			ITEM TOTAL:	\$1,000.00
6	1 ea	REACH-IN UNDERCOUNTER FREEZER Serv-Ware Model No. UCF-48-HC USED***Freezer, undercounter, two-section, 48-1/5"W, 12 cu. ft. capacity, (2) self-closing solid doors with full length handle, (1) epoxy-coated wire shelf per door, electronic thermostat, LED digital display, auto defrosting & evaporation, stainless steel front & sides, ABS interior with stainless steel floor, (4) casters (2 braked), rear mounted self-contained refrigeration, R404a, cULus Classified, UL EPH Classified, CE	\$1,532.33	\$1,532.33
	1 ea			
	1 ea	115v/60/1-ph, 5/8 HP, 9.0 amps, cord with NEMA 5-15P, standard		
			ITEM TOTAL:	\$1,532.33
7	1 ea	GRIDDLE, GAS, COUNTERTOP Serv-Ware Model No. SMGS-48 Griddle, gas, countertop, 3/4" thick griddle plate, (4) U-shaped stainless steel burners, manual control, standby pilot, welded stainless steel backsplash, removable stainless steel drip tray, stainless steel front, sides & adjustable legs, 120,000 BTU, cETLus, ETL-Sanitation (ships natural gas includes LP conversion kit)	\$1,325.00	\$1,325.00
	1 ea	1 year parts & labor warranty, valid in the United States, standard		
	1 ea	ESS3048W-CWP Deluxe Equipment Stand, 48"W x 30"D x 24"H, 16/304 stainless steel top with 1"H up-turn on sides & rear, 18/430 stainless steel under shelf, stainless steel legs with adjustable stainless steel bullet feet, NSF	\$400.00	\$400.00
			ITEM TOTAL:	\$1,725.00
8	2 ea	GAS FLOOR FRYER Serv-Ware Model No. SGF-50N Fryer, natural gas, 50 lb oil capacity, tube design with baffles, (4) 30,000 BTU tubes, easy start continuous pilot, double rod basket hanger, chromed basket with plastic coated handle, 200° - 400°F temperature range, adjustable thermostat, cold zone, 450° F Hi-limiter, 1-1/4" full-port drain, stainless steel construction & 6"	\$1,135.00	\$2,270.00

Item	Qty	Description	Sell	Sell Total
		adjustable legs, cETLus, ETL-Sanitation		
2 ea	1 year parts & labor warranty, valid in the United States, standard			
2 ea	5SB-3535 Casters, 3-1/2" caster with brake for fryers (sold individually)		\$100.00	\$200.00
			ITEM TOTAL:	\$2,470.00

Merchandise	\$12,399.19
Freight	\$550.00
Tax 6.75%	\$874.07
Total	\$13,823.26

Rent-Try-Buy®

SilverChef.

FINANCE FROM:

\$164.35

PER WEEK

...and keep your cash
in your business.

SCAN OR CLICK
HERE TO APPLY:



info@silverchef.com

Fast applications Fast approvals Fast funding

Terms, conditions and restrictions apply. Participation subject to approval. See details at silverchef.com. Consult your own tax/legal advisors whether this program is right for you.

All-State Restaurant Equipment Co., Inc - Terms & Condition:

1. Delivery charge reflects the cost of shipment to the job site.
2. Delivery and set in place charges are based upon ground floor access with acceptable delivery door opening of 36" minimum.
3. Set in place includes: (A) Receive and unload the truck. (B) Uncrate, assemble and bring the equipment inside. (C) Place trash in a site dumpster provided by the owner/ contractor. (D) Set equipment in place per floor plan. (E) All Plumbing, Electrical or other final utility connections by others. Cords and plugs not furnished with equipment are the responsibility of the installer. (F) Wall blocking and installation of wall hung shelving by others.
4. Supplied equipment carries the manufacturer's standard warranty and is subject to their terms unless specified. All-State is not responsible for loss due to equipment malfunction or breakdown, All-State is not responsible for any incurred labor expenses associated with equipment malfunction or breakdown.
5. Merchandise to be returned is subject to MINIMUM 25% restocking charge and subject to manufacturers restocking charges. Return freight is the responsibility of the owner. CUSTOM ITEMS ARE NON-RETURNABLE.
6. Prices firm for 30 days for delivery and installation of equipment no later than the specified contract dates.
7. Payment terms require (50%) deposit with signed contract. Balance to be paid prior to delivery with certified check,cash, credit card or acceptable pre-approved financing. If an order is shipped direct from the

factory, full payment is required at time of order.

8. Any permits required for cooking equipment, refrigeration equipment, and ventilation equipment are the responsibility of the owner. Owner is responsible for obtaining all approvals from local code officials. (Health, Building, Fire)

9. Charges for remote refrigeration installation and service are subject to site verification, compressor location, and final permitted mechanical drawings. Roofing, core drilling, utility connections are the responsibility of the owner, owner's agent.

10. Any and/or all damage to equipment must be reported at time of delivery. If damage is concealed, It must be reported with-in 24 hours of receipt.

11. All-State shall attempt to meet all specified delivery deadlines, but in no event shall All-State be responsible for any delays caused by any manufacturer stock availability, freight carrier lead times, freight damage or contractor. (A) If the customer cannot accept delivery with-in (30) days of the scheduled date, a finance charge of prime plus 2% and/ or storage charges will be imposed for the delay period. If the site is not ready on the scheduled arrival, additional charges may apply for re-delivery and/or storage. (B) Utilities required for equipment " start-up" must be in place prior to equipment delivery or additional charges may apply.

12. Charges for Exhaust Hood installation and service are subject to site verification.

Includes Hanging of the hood, Ductwork and placing the Fans, Roofing and Electrical by others.

Credit card payments over \$5,000.00 are subject to 3% finance charge.

13. Any and all deposits are non-refundable.

Acceptance: _____

Date: _____

Printed Name: _____

Project Grand Total: \$13,823.26

Initial: _____

Page 5 of 5