

CHEFS TOYS

A TriMark Company

Quote


10/02/2023

To:
El Dorado County

Project:
El Dorado County Health and Human
Services Mixer
Placerville, CA

From:
Chefs' Toys
Allison Pannabecker
Remote
Desk: 916.558.3032
Cell: 916.597.5965
allison.pannabecker@chefstoys.com

Job Reference Number: 18610

Item	Qty	Description	Sell	Sell Total
1	1 ea	 PLANETARY MIXER Hobart Model No. HL1400-1STD 200-240/50/60/3 Mixer; with bowl, beater, spiral dough arm, & bowl truck; US/EXP configuration - Legacy Planetary Mixer, 5.0 HP, 140 quart, (4) fixed speeds plus stir speed, gear-driven transmission, 20-Minute SmartTimer™, power bowl lift, stainless steel bowl, "B" beater, "ED" dough hook, bowl truck, stainless steel bowl guard 1 ea Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA Please Verify Voltage when ordering Estimated Lead Time: 4-5 Weeks	\$51,810.00	\$51,810.00
2	1 ea	SET IN PLACE GAS/ELECTRIC Chefs Toys Model No. 49913 SET-IN-PLACE - GAS/ELECTRIC- Mixer Price is for delivery, unwrapping, installation of casters/legs, SET-IN-PLACE, leveling, and removal of all trash/debris. NO FINAL CONNECTIONS.	\$200.00	\$200.00
3	1 ea	MOVE Chefs Toys Model No. MOVING Move Old Mixer to Another Room Onsite before Setting new one in Place	\$200.00	\$200.00
			Merchandise	\$52,210.00
			Tax 8.25%	\$4,307.33
			Total	\$56,517.33

Prices Good Until: 10/31/2023

NOTE Please verify all electrical specifications, door hinging, gas type and elevation from sea level on all models prior to ordering. ***NOTE*** Only the equipment and accessories shown on this quotation may be purchased at the quoted price. Items are limited to the price and quantities shown. ***NOTE*** Equipment, options, and accessories not shown on the quotation will not be included. ***NOTE*** This quote is subject to acceptance within 30 days from the date of issue or an effective date of a price increase, whichever is earlier. ***NOTE*** Prices on all products unless specified otherwise are F.O.B. factory. ***NOTE*** Accessories ordered separately and not shipped with machines are F.O.B. factory. ***NOTE*** Premier Marketing Group, Inc. and their manufacturers are not responsible for errors or omissions due to vague or faulty specifications, or when an equipment schedule only has been provided.

Need to return merchandise? Before returning your items, please read our policy and instructions below.

For items that we regularly stock, unless specified below, Chefs' Toys customers may return items within 30 days of receipt if the items are unused with all original packaging; accessories and parts included. For stocked smallwares, there is no charge. For stocked equipment, the original charge for freight, and/or delivery fees is non-refundable. Returns requiring Chefs' Toys Fleet Pick-Up may incur additional charges. For special ordered items*, please contact Chefs' Toys as manufacturer terms for returns may vary. Upon approval, Chefs' Toys will credit you for the purchase of the returned item less a 30% restocking fee for smallwares (inclusive of packaging, handling & freight), or a 20% restocking fee for equipment plus freight charges as identified by the Original Freight Charge**. Exceptions may apply if Chefs' Toys made an error in processing your order. Returns made within 30 days will be refunded via original method of payment. Purchases by check will be refunded via check after verification of payment by our bank. Final Sale & Nonreturnable Items: Consignment, Demo, Closeout, Outlet, Clearance, Scratch & Dents, 'Special, Only 1 at this Price', Used Items, Special Order*, 1900, Custom Items, Perishable and Consumable Items (including food and disposables), Products sold in aerosol cans, Products that contain flammable liquid, or Furniture. (*Special Order Items are notated as "Special Order" on product detail or description-Please inquire about special ordered items, as manufacturers' terms for returns may vary.) **In some cases, Chefs' Toys may deduct the shipping costs from your refund amount. Commercial & Home Use Policy: Manufacturer warranties may only cover commercial use for products. Use of items in non-commercial environments may void warranties. The right is reserved to deny a sale or shipment for residential usage; if this occurs, you will be notified as soon as possible. Fees: All balances on special order items, and opening orders, must be paid in full prior to delivery or within 30 days, whichever occurs first. Storage fees will accrue at a 2% rate of the total order cost as indicated on the face of this invoice, per month, if the product has been received by Chefs' Toys and 45 days have lapsed since the originally agreed to delivery date. Delivery & Installation: Installation and delivery are not included unless specified on your order. Basic charges do not include lifting over counters and railings, or removal of appliances being replaced. *If you choose not to have us deliver your equipment, we will not be responsible for any physical damage after it has left our premises. We gladly give free assistance loading any equipment into your vehicle, but we will not be responsible for any damage to you, your possessions, or your vehicle during the process. Inspect all items carefully before leaving our facility. In the event litigation becomes necessary, the prevailing party shall recover reasonable attorney's fees. Exceptions may apply if Chefs' Toys made an error processing your order. Certain restrictions may apply.*

This Quote shall be subject to TriMark's Terms of Sale
<http://www.trimarkusa.com/SiteMedia/SiteResources/Terms/TriMark-Terms-and-Conditions-of-Sale.pdf> which are incorporated herein by reference and shall govern. The parties specifically agree that no signature shall be required in order for this Quote or its applicable terms and conditions to be deemed legally binding and enforceable on Customer where the intent to be so bound can be inferred (including by acceptance or retention of products or services), notwithstanding contrary requirements under any law.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$56,517.33



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



HL1400 LEGACY+
 140-Quart Maximum Heavy-Duty Mixer



SPECIFIER STATEMENT

Specified mixer will be an NSF rated 140-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, four fixed speeds plus a stir speed. Mixer has 5 HP output at the planetary shaft and gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and power bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

MODEL

- HL1400** 140-Quart Maximum Heavy-Duty Mixer
- HL1400C** 140-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
 - **VFDadvantage** variable frequency drive
 - **Maximum capacity** overheat protection
 - **Reinforced planetary shaft system**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 5 HP motor
- + Gear transmission
- + Four fixed speeds, plus stir speed
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **20-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + Power bowl lift
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard
- + FastStop

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

- HL1400-1STD Standard Accessory Package includes:
 - + 140-quart stainless steel bowl
 - + 140-quart "B" beater
 - + 140-quart "ED" dough hook
 - + 140-quart bowl truck

HL1400 LEGACY+ 140-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____



HL1400 LEGACY+ 140-Quart Maximum Heavy-Duty Mixer

SOLUTIONS/BENEFITS

PERFORMANCE

VFD*advantage* Variable Frequency Drive

- + Direct drive system
- + Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

Five Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

Power Bowl Lift

- + Electronic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

20-Minute SmartTimer™

- + Automatic recall of time and speed

SANITATION & CLEANING

Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

FastStop

- + VFD*advantage* brings all moving parts to a complete stop in less than 3 seconds

HL1400 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL1400
Capacity of Bowl (Qt. Liquid)		140
Egg Whites	D	4 qt.
Mashed Potatoes	B & C	100 lb.
Whipped Cream	D or C	30 qt.
Cakes	B	185 lb.
Cookies, Sugar		100 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	210 lb. ▲
Dough, Heavy Bread 55% AR ★	ED	175 lb. ▲
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	135 lb. ●
Dough, Thick Pizza 60% AR ★	ED	190 lb. ■
Dough, Whole Wheat 70% AR	ED	185 lb. ■
Icing, Fondant	B	100 lb.
Icing, Marshmallow	C or I	20 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	100 lb. ●

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.



HL1400 LEGACY+ 140-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: 5 HP high torque motor.

200-240/50/60/3 – 14.8 Amps

380-460/50/60/3 – 6.8 Amps

Electrical: 200-240/50/60/3, 380-460/50/60/3 – UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 20-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** A rated 10 HP poly-V belt transfers power from motor to input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)
Stir	23
First	46
Second	80
Third	150
Fourth	265

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Power Bowl Lift: Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated.

Stir-on-Lift Feature: Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Finish: Metallic gray hybrid powder coat finish.

Footpads: Neoprene footpads are standard.

Attachments and Accessories:

The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL140
“B” Flat Beater	BBEATER-HL140
“C” Wing Whip	CWHIP-HL140
“D” Wire Whip	DWHIP-HL140
“ED” Dough Hook	EDDOUGH-HL140
“P” Pastry Knife	PPASTRY-HL140
“I” Heavy Duty Wire Whip	IWIRE-HL140
Bowl Splash Cover (lexan)	SPLASH-LEX140
Bowl Scraper	SCRAPER-HL140
Ingredient Chute	CHUTE-LMV
Bowl Truck	TRUCK-HL1486
40 Quart Accessories	See HL400 spec sheet
60 Quart Accessories	See HL600 spec sheet
80 Quart Accessories	See HL800 spec sheet

Plugs and Receptacles:

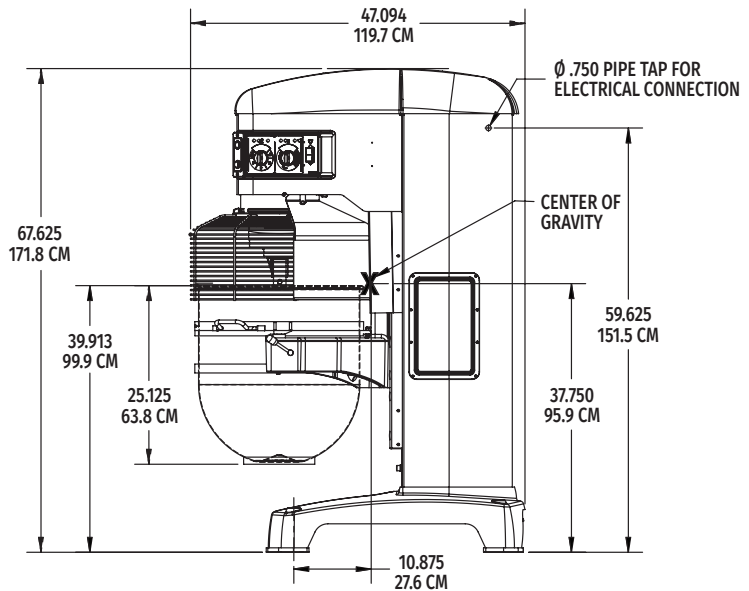
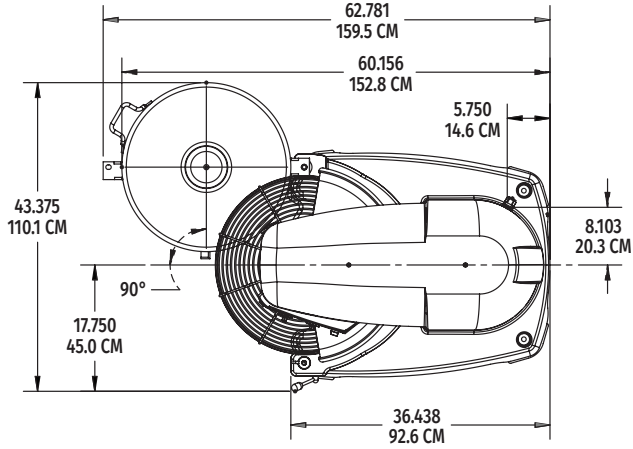
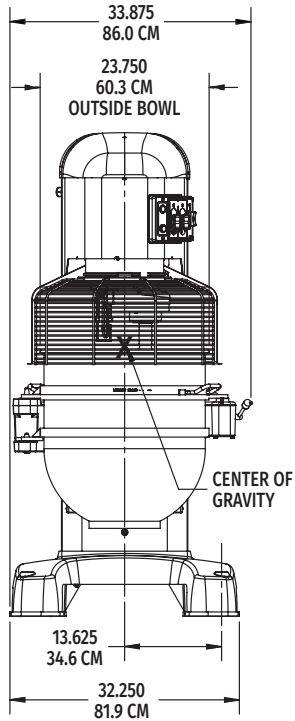
Dependent on local power codes; cords not provided

Machine Voltages		
HL1400	200-240	380-460
Service Current Requirement if Plug Connected	230/60/3	460/60/3
	20 Amp.	20 Amp.
Terminal Designation of Plug	3 Pole 4 Wire Grounding	3 Pole 4 Wire Grounding
NEMA Plug Configuration	L15-20P	L16-20P
Plug Configuration		
Molded Plug on Cord	No	No
Plug - Straight/Angle	Straight	Straight
NEMA Receptacle or Connector Configuration	L15-20R	L16-20R
Power Cord Included	No	No



HL1400 LEGACY+ 140-Quart Maximum Heavy-Duty Mixer

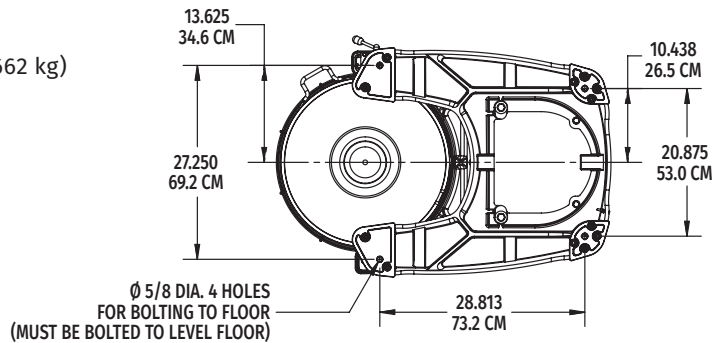
DETAILS AND DIMENSIONS



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

NOTE:
Standard Model:
Net Weight (Bowl Included): 1,460 lbs. (662 kg)
Bowl Weight: 74.6 lbs. (33.8 kg) - Ref

NOTE:
UNIT MUST BE BOLTED TO LEVEL FLOOR.



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

[CAD and/or Revit Files Available](#)