



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43888

Vendor

AccuTemp
11919 John Adams Drive
New Haven IN 46774
United States
Phone: (260) 493-0415

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proj
09/02/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
050	ACCU-N61201E060 DBL	1	(QUICK SHIP) Two Connected Evolution™ Boilerless, Convection Steamers featuring Steam Vector Technology, natural gas, holds (6) 12" x 20" x 2-1/2" deep pans each compartment, Digital Controls, water & drain connection required, warranty NOT voided by water quality, NO water filtration required, 50,000BTU, 120/60/1ph, (2) 5' cords & NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR® (Includes stand in configuration of choice) 1 year parts & labor warranty, standard (K-12) 1 year extended warranty. Please provide address of school when purchasing. Lifetime service and support guarantee Door hinged on right standard SNH-21-01 - Support Stand, for double stacked Steam'N'Hold or Evolution units, Ergo-low mounting height: 8-7/8" lowest unit height, stainless steel, with 5" casters in lieu of standard

Total

Unless otherwise agreed to in writing by Avanti Restaurant Solutions, the price set forth on the face of the PO constitutes the full amount due from the Buyer to the Seller pursuant to this PO.

Authorized Signature

Date



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Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43891

Vendor

Alto-Shaam
Alto Shaam
Dept 7028
Carol Stream IL 60122-7028
United States
Phone: (800) 898-0199

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proj
09/02/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
063	ALTO-500-3D	2	Halo Heat® Warming Drawer, free standing, three drawer, digital controller, (1) 12" x 20" pan, (50) rolls or (34) baked potatoes capacity per drawer, drawer can adapt to hold optional oversize pan, adjustable thermostat, stainless steel exterior, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, EAC 120v/50/60/1-ph, 5.3 amps, .64 kW, NEMA 5-15P, standard Non-vented drawers, standard
063	ALTO-5010920	2	Caster Stand Assembly, 3" heavy-duty casters, for 500-1D; 500-2D; 500-3D
065	ALTO-500-3D	2	Halo Heat® Warming Drawer, free standing, three drawer, digital controller, (1) 12" x 20" pan, (50) rolls or (34) baked potatoes capacity per drawer, drawer can adapt to hold optional oversize pan, adjustable thermostat, stainless steel exterior, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, EAC 120v/50/60/1-ph, 5.3 amps, .64 kW, NEMA 5-15P, standard Non-vented drawers, standard
065	ALTO-5010920	2	Caster Stand Assembly, 3" heavy-duty casters, for 500-1D; 500-2D; 500-3D
067	ALTO-500-3D	2	Halo Heat® Warming Drawer, free standing, three drawer, digital controller, (1) 12" x 20" pan, (50) rolls or (34) baked potatoes capacity per drawer, drawer can adapt to hold optional oversize pan, adjustable thermostat, stainless steel exterior, EcoSmart®, cULus, UL EPH ANSI/NSF 4 EAC 120v/50/60/1-ph, 5.3 amps, .64 kW, NEMA 5-15P, standard Non-vented drawers, standard
067	ALTO-5010920	2	Caster Stand Assembly, 3" heavy-duty casters, for 500-2D; 500-3D

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#PO46936

Vendor

Avanti Restaurant Solutions
3199C Airport Loop Dr.
Costa Mesa CA 92626
United States
Phone:

Buyer

Pastore, Cameron
Email:
cpastore@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship By	Shipping Via	Carrier	Pro
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: Do not send, will be ordered on CC

AQ#	Item	Qty	Description
014 ADD	ZURN-WB290463	1	Thermostatic mixing valve to blend hot and cold water to deliver tepid water. Valve has flow capacity of 13 gallons (49 liters) per minute at 30 PSI (2.1 bar) pressure drop. Valve can be used to supply emergency eyewash, eye/face wash or drench hose unit. Depending on water supply size and pressure, valve can supply multiple units.
074 ADD	ZURN-WBB1877482	1	<p>he Zurn Wilkins Model ZW1070XL Aqua-Gard® Thermostatic mixing valve is designed to be installed at the point of use to assist in the prevention of scalding. The valve's extremely rapid response rate make it most suitable for installation at plumbing fixtures and appliances for the final control of water temperature. The ZW1070XL is ASSE 1070 listed for fixtures, sinks, lavatories or bathtubs and will mix hot and cold water from the distribution system to a final safer temperature of 95-115°F (35-46°C). Multiple end configurations make this valve suitable for all residential and commercial installations.</p> <p>Features: Outlet Temp. Range 95-115°F(35-46°C) Temperature Hot Supply 120-195°F max. (49-90.5°C) Temperature Cold Supply 40-75°F (4.4-23.8°C) Set Temperature Accuracy +/- 3°F(1.78°C)</p> <p>Standards Compliance: ASSE® Listed 1070 CSA® Certified Certified to NSF/ANSI 372 by IAPMO R&T NSF® Listed-Standard 61/9 & 372</p>



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07/24/2025

AQ#	Item	Qty	Description
08 ADD	ZURN-WBB1877482	1	<p>he Zurn Wilkins Model ZW1070XL Aqua-Gard® Thermostatic mixing valve is designed to be installed at the point of use to assist in the prevention of scalding. The valve's extremely rapid response rate make it most suitable for installation at plumbing fixtures and appliances for the final control of water temperature. The ZW1070XL is ASSE 1070 listed for fixtures, sinks, lavatories or bathtubs and will mix hot and cold water from the distribution system to a final safer temperature of 95-115°F (35-46°C). Multiple end configurations make this valve suitable for all residential and commercial installations.</p> <p>Features: Outlet Temp. Range 95-115°F(35-46°C) Temperature Hot Supply 120-195°F max. (49-90.5°C) Temperature Cold Supply 40-75°F (4.4-23.8°C) Set Temperature Accuracy +/- 3°F(1.78°C)</p> <p>Standards Compliance: ASSE® Listed 1070 CSA® Certified Certified to NSF/ANSI 372 by IAPMO R&T NSF® Listed-Standard 61/9 & 372</p>

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3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43872

5

Vendor

Bally Refrigerated Boxes, Inc.
135 Little Nine Drive
Morehead City NC 28557
United States
Phone:

Buyer

Ramirez, Shannon
Email: sramirez@avanticorporate.com
Phone:

Ship To Address

Agua Fria High School
530 E Riley Drive
Phone:
Avondale AZ 85323
United States
Phone:

Ship On	Shipping Via	Carrier	Proj
07/01/2025	Prepaid and Add	Prepaid and Add	Sale

Notes: M/F: Agua Fria High School *Call 24 hours prior to delivery*

AQ#	Item	Qty	Description
002	BALL-WALKIN	1	Exterior Dimensions: 26'-11"L x 21'-1½"W x 8'-2"H 2-Compartment, Floorless FINISHES: Exposed Exterior Verticals - Stucco Aluminum Interior Verticals - Stucco Aluminum Exterior Ceiling - Stucco Aluminum Interior Ceiling - White Stucco Aluminum DOORS: (2) ea. 36" x 78" Hinged Super Door In a 46" Panel 48" High 1/8" Diamond Tread Kickplate Interior & Exterior SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.
003	BALL-BLP418LE-S2D SV+	1	208-230V/1/60 SmartVap+ Electric Defrost with EEV Installed SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED. INCLUDED W/ITEM #005B
004	BALL-BLP317MA- S1D-SV+	1	115V/1/60 SmartVap+ Air Defrost with EEV Installed SmartVap+ Cat5 Cable (50') SmartVap+ Switch, 8-Port (OEM #20166) SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED. INCLUDED W/ITEM #005B
005A	BALL-BEZA 055 L8 HT3DN	1	208-230V/3/60, 5.5HP For use with SMARTVAP+ SmartVap+ Cat5 Cable (50') SmartVap+ KE2 Edge Mgr Plus (OEM# 21902) SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED. INCLUDED W/ITEM #005B



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AQ#	Item	Qty	Description
005B	BALL-BEZA 020 H8 HT3DB	1	208-230V/3/60, 2.0HP w/Smart Speed Scroll Unit 18200 BTU SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.
005B	BALL-25268-1	1	1-Year Parts & Labor Warranty 4-Year Extended Compressor Parts Only Warranty
005B	BALL-25268-2	1	2nd Year Parts & Labor Warranty

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Costa Mesa, CA 92626-3414

Purchase Order

#PO43886

Vendor

Blodgett
199 Blodgett
44 Lakeside Ave
Burlington VT 05401
United States
Phone: (802) 658-6600 Ext. 0000

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proje
09/02/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sales

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
040	BLOD-ZEPH-200-G DBL	2	Zephair Convection Oven, gas, double-deck, bakery depth, capacity (5) 18" x 26" pans per compartment, (SSI-M) solid state infinite controls with 60 min. manual timer, two speed fan, flue connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, 120,000 BTU, ETL, CE, NSF 2 year parts, 2 year labor and 1 additional year door warranty (parts only), standard Natural gas 115v/60/1-ph, 6.0 amps, 2-wire with ground, cord & plug, 1/2 hp (per deck), standard Venting to be determined 6" legs, adjustable, stainless steel (set), standard
040	BLOD-25268-4	2	Start-Up option to all the convection and deck ovens (Does not included assembly or installation of any components) (NET)
040	BLOD-SSI-M	2	Top Oven: Solid State infinite control with 60 min. manual timer
040	BLOD-SSI-M	2	Bottom Oven: Solid State infinite control with 60 min. manual timer
040	BLOD-25268-5	2	Gas manifold for double ovens

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3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43898

Vendor

Captive-Aire
PO Box 60270
Charlotte NC 28260
United States
Phone: (919)882-2410

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Agua Fria High School
530 E Riley Drive
Phone:
Avondale AZ 85323
United States
Phone:

Ship On	Shipping Via	Carrier	Pro
07/01/2025	Prepaid and Add	Prepaid and Add	Sale

Notes: M/F: Agua Fria High School *Call 24 hours prior to delivery*

AQ#	Item	Qty	Description
033B	CAPT-DCV-2111	1	<p>Demand Control Ventilation, w/ control for 2 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 3 Duct Thermostat kits.</p> <ul style="list-style-type: none">- ESV402N02TXB571 - Variable Frequency Drive - 5 HP Max., 200/240 V, Three Phase, 16.5 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS- ESV402N02TXB571 - Variable Frequency Drive - 5 HP Max., 200/240 V, Three Phase, 16.5 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS- ESV552N02TXB571 - Variable Frequency Drive - 7-1/2 HP Max., 200/240 V, Three Phase, 23.0 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS- VERIZON CELLULAR KIT, WIRED ANTENNA AND VERIZON DATA FOR 1 YEAR.- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.- (35') Thermistor CABLE - 18/2 AWG GREEN WHITE, plenum rated. USED for thermistor duct stat.- CAT-5E CABLE - 50 Foot. UV rated. <p>SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>



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AQ#	Item	Qty	Description
033EF	CAPT-DU240HFA	0	High Speed Direct Drive Centrifugal Upblast Exhaust Fan with disconnect switch and 24" wheel. Exhaust Fan handles 4938 CFM @ -2.000" wc ESP, Fan runs at 1053 RPM. Exhaust Motor: 5.000 HP, 3 Phs, 460 V, 60 Hz, 6.9 FLA, ODP, Premium (E-Plus3) Eff. - Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 Gauge) (Includes Down Spout) - DU/DR240HFA Gasketing Kit - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - Max Temp 1500°F. To be applied between fan base and grease duct. Installed under fan base 1/2" from the inside. Installed at the manufacturer. - Mount Load Reactor in Fan. - KDRAA3L2 - 480V 8.2A Line/Load reactor. Used with VFD. Use VFD spreadsheet to determine which VFD HP can be associated with reactor. Replacing: PN: RM0008N30 - KEF 1 Curb CRB31.5x20E On Fan #1 Flat Curb - Hinged Base for Curb. Heavy Duty Hinge attached to curb. Used on Fans with wheels 24-30 inches. - Vented Base for Curb
033L	CAPT-6024ND-2-PSP-F	1	14'-0" x 5'-0" x 2'-0"H Exhaust-Only Wall Canopy Hood with 14" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff - 430 SS Where Exposed - Fire Cabinet on the Left Side 12.00" Width x 60.00" Length x 24.00" Height (Additional charges may apply for cabinet if not sold with fire system) - (10) ea. FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. - (4) ea. Recessed Round LED fixture and LED Light, 3500 K warm output. - (2) ea. EXHAUST RISER - Factory installed 12" Diameter X 4" Height - (3) ea. SUPPLY RISER - 12"x 28" Supply Riser with Volume Dampers - (2) ea. 1/2 Pint Grease Cup New Style, Flanged Slotted - LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS - STRUCTURAL FRONT PANEL - Parts required to mount riser sensor 6 inches beside riser. Sensor installed directly in line with the center of riser and in center of the plenum space front to back. SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.



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AQ#	Item	Qty	Description
033MUA	CAPT-A2-D.500-20D	0	<p>Direct Gas Fired Heated Make Up Air Unit with 20" Mixed Flow Direct Drive Fan Supply Fan handles 3950 CFM @ 0.750" wc ESP, Fan runs at 1708 RPM. Heater supplies 150753 BTUs, 37°F Temperature Rise. [Fuel: Natural Gas] Supply Motor: 5.000 HP, 3 Phs, 460 V, 60 Hz, 6.8 FLA, ODP, Premium (E-Plus3) Eff. Down Discharge - Air Flow Right -> Left</p><p>- Size # 3 Celdek Evaporative Cooler for Size # 2 Modular Make-Up Air Heater. 40.75" Wide x 83.75" Long x 43.375" High. Includes intake hood with filters. For outdoor installation. Use with water softener recommended. CD-1A3DF-2 Size 3 Celdek Evaporative Cooler for Size # 2 Modular Make-Up Air Heater. 40.75" Wide x 38.125" Long x 43.375" High. For outdoor installation. Min. water pressure for optimal performance is 30 PSI. Max. water pressure should not exceed 50 PSI. Use with water softener recommended.</p><p>- Sloped Filtered Intake for Size #3 Modular Heater. 37.25" Wide X 51.625" Long X 35.188" High. Includes 2" MV EZ Kleen Metal Mesh Filter.</p><p>- 0-150°F Discharge Temp Control • Field Wired On/Off Start Command • Heating Activation Based on Intake Set Point. Use with MUA</p><p>- Down Discharge Construction for Size 2 Direct Drive AHUs</p><p>- Gas Pressure Gauge, 0-35", 2.5" Diameter, 1/4" Thread Size</p><p>- Gas Pressure Gauge, -5 to +15 Inches wc., 2.5" Diameter, 1/4" Thread Size</p><p>- Butterfly Mod Valve Option for Mod Size 2 (1" Mod Valve).</p><p>- Ship Loose Gas Strainer. To be installed upstream of unit connection. 1" Connection</p><p>- Motorized Back Draft Damper 22.75" X 24" for Size 2 Standard & Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, LF120S Actuator Included</p><p>- Layer Control for IBT Evaporator</p><p>- Mount Load Reactor in Fan.</p><p>- Unit mounted VFD For use with</p><p>- Profile Plate Configuration for size 2 Direct Fired Unit for low cfm applications.</p><p>- ESV402N04TXB571 - Variable Frequency Drive - 5 HP Max., 400/480 V, Three Phase, 9.4/8.2 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS</p><p>- KDRAA3L2 - 480V 8.2A Line/Load reactor. Used with VFD. Use VFD spreadsheet to determine which VFD HP can be associated with reactor. Replacing: PN: RM0008N30</p><p>- MAU 1 Curb CRB31X79X15INS Insulated On Fan #2 Flat Curb</p><p>- Full Bottom Curb Corner. Base flange corners fully welded or staked by factory.</p><p>- Rail ADJUSTLEG-36 (Set of 2) On Fan #2</p>



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AQ#	Item	Qty	Description
033R	CAPT-6024ND-2-PSP-F	1	<p>12'-0" x 5'-0" x 2'-0"H Exhaust-Only Wall Canopy Hood with 14" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff</p> <ul style="list-style-type: none">- 430 SS Where Exposed- Utility Cabinet on the Right Side 12.00" Width x 60.00" Length x 24.00" Height- Electrical Package Installation in Utility Cabinet- (9) ea. FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns.- (3) ea. Recessed Round LED fixture and LED Light, 3500 K warm output.- EXHAUST RISER - Factory installed 12" Diameter X 4" Height- (3) ea. SUPPLY RISER - 8"x 36" Supply Riser with Volume Dampers- (2) ea. 1/2 Pint Grease Cup New Style, Flanged Slotted- RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS- STRUCTURAL FRONT PANEL- Parts required to mount riser sensor 6 inches beside riser. Sensor installed directly in line with the center of riser and in center of the plenum space front to back. <p>SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
034	CAPT-TANK-SP-3	1	<p>Tank Fire Suppression 12 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with electric detection, tank(s), 24 VDC release mechanism, fire system agent, pressurized tanks, and electric pull station). (Formerly CAS-EWC).</p> <p>Includes piping for hoods</p> <ul style="list-style-type: none">- Tank-based Fire Protection System equipped with Electronic Detection utilizing CORE board as a Listed Release Mechanism. Installed in Hood Utility Cabinet separate from prewire.- Includes 12" box housing circuit board, batteries, and terminals for connection to main control panel- Pressure Switch - Monitors Tank Pressure, Supervised Signal, TANK FIRE SUPPRESSION <p>- SC-EGVA2 GAS VALVE - 2" Electrical Shutoff Valve for use with HMI reset, 110V, 60Hz (#8214280). Includes upstream strainer assembly.</p> <p>SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
034	CAPT-25268-3	1	CASLink Monitoring



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AQ#	Item	Qty	Description
041	CAPT-6024VHB-G-PSP-F-ND	1	<p>10'-0" x 5'-0" x 2'-0"H Long Condensate Hood, w/ Full Perimeter Gutter, with Perforated Supply Plenum - 14" Wide Front, w/ND Style Front.</p> <ul style="list-style-type: none"> - 430 SS - 100% Application - (3) ea. Recessed Round LED fixture and LED Light, 3500 K warm output. - EXHAUST RISER - Factory installed 16" Diameter X 4" Height - SUPPLY RISER - 12"x 28" Supply Riser with Volume Dampers - (2) ea. 1/2 Pint Grease Cup New Style, Flanged Slotted - RIGHT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS - LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS <p>SHALL BE PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
041B	CAPT-25268-6	1	<p>1st Switch</p> <p>SHALL BE PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F., U.L., AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
041EF	CAPT-DU240HFA	0	<p>High Speed Direct Drive Centrifugal Upblast Exhaust Fan with disconnect switch and 24" wheel. Exhaust Fan handles 4938 CFM @ -2.000" wc ESP, Fan runs at 1053 RPM. Exhaust Motor: 5.000 HP, 3 Phs, 460 V, 60 Hz, 6.9 FLA, ODP, Premium (E-Plus3) Eff.</p> <ul style="list-style-type: none"> - Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 Gauge) (Includes Down Spout) - DU/DR240HFA Gasketing Kit - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - Max Temp 1500°F. To be applied between fan base and grease duct. Installed under fan base 1/2" from the inside. Installed at the manufacturer. - Mount Load Reactor in Fan. - KDRAA3L2 - 480V 8.2A Line/Load reactor. Used with VFD. Use VFD spreadsheet to determine which VFD HP can be associated with reactor. Replacing: PN: RM0008N30 - KEF 1 Curb CRB31.5x20E On Fan #1 Flat Curb - Hinged Base for Curb. Heavy Duty Hinge attached to curb. Used on Fans with wheels 24-30 inches. - Vented Base for Curb
1499	CAPT-CAPTIVE-AIRE FACSERV	1	<p>Service Design Verification Building Surcharge Service Design Verification for CASLink. (1) Service Design Verification for Demand Control Ventilation Service Design Verification for Hood (3) Service Design Verification for TANK Fire Suppression Service Design Verification Mileage Charge</p>
1511	CAPT-INSTALL- OTHER	1	<p>Fire Suppression Installation - Includes drawing, permit, installation and testing required.</p> <p>INCLUDED WITH ITEM #034</p>



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Costa Mesa, CA 92626-3414

Purchase Order

#PO43875

Vendor

Channel Manufacturing
55 Channel Drive
Port Washington NY 11050
United States
Phone: (516) 944-6271

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proje
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sales

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
011	CHAN-CSR-156M	2	Can Rack, First In / First Out - Mobile, Heavy-Duty Series, 25.5"W x 42.25"D x 79"H, Aluminum Construction, (156) #10 Cans, Heavy-Duty 5"x2" Plate Casters (front are swivel : rear are rigid) model # CPS25U, Made in USA, NSF, 185lbs. (ITEM WEIGHT ONLY), weight does not include 50 lbs. for pallet weight Lifetime warranty against rust and corrosion
011	CHAN-/5B	2	Accessories, Caster Brakes, Heavy-Duty (Set of 2), 1lbs. (ITEM WEIGHT ONLY)

Total

Unless otherwise agreed to in writing by Avanti Restaurant Solutions, the price set forth on the face of the PO constitutes the full amount due from the Buyer to the Seller pursuant to this PO.

Authorized Signature

Date



PO43875



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43883

Vendor

Cleveland Range
Cleveland Range, LLC
DBA Ovens & Advanced
Cooking
760 Beta Drive Suite C
Mayfield Heights OH 44143
United States
Phone:

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proje
09/02/2025	Prepaid and Add	Prepaid and Add	Sales

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
036	GARL-G36-6S	1	G Starfire Pro Series Restaurant Range, gas, 36", (6) 33,000 BTU open burners, cast iron top & ring grates, storage base, stainless steel front, sides, plate rail, 2-piece backguard and shelf, 6" stainless steel legs with adjustable feet, 198,000 BTU, CSA Flame, CSA Star, cCSAus, NSF (Garland) One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard Natural gas, specify elevation if over 2,000 ft Low-Profile stainless steel backguard, in lieu of stan backguard/shelf

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Authorized Signature

Date



PO43883



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43885

Vendor

Cleveland Range
Cleveland Range, LLC
DBA Ovens & Advanced
Cooking
760 Beta Drive Suite C
Mayfield Heights OH 44143
United States
Phone:

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proje
07/01/2025	Prepaid and Add	Prepaid and Add	Sales

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
037	CLEV-SGL40TR	1	DuraPan™ Tilting Skillet, gas, 40-gallon capacity, modular open base, standard with hydraulic hand tilt with quick lowering feature, stainless steel construction, includes spring-assisted cover, gallon markings and electronic spark ignition, stainless steel level adjustable feet, 130,000 BTU, CE, NSF, IPX6 1-year parts & labor warranty, standard Extended Warranty, not to exceed 36 months from date of installation (K-12 Schools only) 10 Year Pan warranty (K-12 Schools only) Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details) New construction Natural Gas Standard wattage 120v/60/1-ph, 1.8 amps NEMA 5-15P, standard
037	CLEV-PT1	1	Power Tilt, with hand tilt override
037	CLEV-TD2SK	1	2" tangent draw-off valve, front mounted left side (Note: May require additional lead time, contact factory)
037	CLEV-PCS	1	Pan Carrier, for floor models
037	CLEV-DPK14	1	Double Pantry Faucet And Bracket For SEL30TR, SEL40TR, SGL30TR, SGL40TR, SGM30TR, SGM40TR, SEM30TR, SEM40TR

Total

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PO43885



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO44559

Vendor

Commercial Kitchen Solutions,
Inc.
Commercial Kitchen Solutions,
Inc.
11467 N Northfield Street
Surprise AZ 85388
United States
Phone: (714) 745-0539

Buyer

Pastore, Cameron
Email:
cpastore@avanticorporate.com
Phone:

Ship To Address

Agua Fria High School
530 E Riley Drive
Phone:
Avondale AZ 85323
United States
Phone:

Ship By	Shipping Via	Carrier	Pro
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS. COM	Sale

Notes: Staging and Install

AQ#	Item	Qty	Description
1501	CSI-INSTALL	1	Removal of Existing Equipment (Disconnection By Others) and Re-Installation of Same, Per Plans (Connections By Others).
1501	COMM-INSTALL	1	Labor and materials to pressure wash and clean up existing equipment. No re-graining of stainless steel surfaces. (Any and all miscellaneous replacement parts are not included and will be an extra charge if required)
1501	COMM-STAGING	1	Warehousing (90 days) and inventory management of existing equipment.

Tot

Unless otherwise agreed to in writing by Avanti Restaurant Solutions, the price set forth on the face of the PO constitutes the full amount due from the Buyer to the Seller pursuant to this PO.

Authorized Signature

Date



PO44562



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO47039

Vendor

Commercial Kitchen Solutions,
Inc.
Commercial Kitchen Solutions,
Inc.
11467 N Northfield Street
Surprise AZ 85388
United States
Phone: (714) 745-0539

Buyer

Pastore, Cameron
Email:
cpastore@avanticorporate.com
Phone:

Ship To Address

Agua Fria High School
530 E Riley Drive
Phone:
Avondale AZ 85323
United States
Phone:

Ship By	Shipping Via	Carrier	Pro
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS. COM	Sale

Notes: Staging and Install

AQ#	Item	Qty	Description
1500	COMM-STAGING	1	Consolidation and delivery of all new equipment listed in quote. Includes lift-gate delivery to job-site. All equipment will be delivered on date scheduled by owner where the Avanti installation team will be responsible for off-loading, uncrating, and setting in place all equipment in this bid. Additional freight charges may apply if multiple delivery dates are required. A staging fee of \$1,850/month will apply when equipment is staged for more than three months before delivery. Quote is good for 30 days after quote is submitted to owner.
1507	CSI-INSTALL-EQUIP	1	Equipment setup - Includes offloading, uncrating and placing of all new equipment and stainless steel fixtures supplied by Avanti Restaurant Solutions, including assembly of shelving, hanging wall shelves, setting all stainless steel sinks, tables and counters in place, and sealing to wall where required, including removal of protective paper if requested by owner. Does not include electrical or plumbing connections, or startup of equipment. Does not include installation of walk-ins, hoods or millwork unless specified in a separate line item in this quote. This quote is for straight time, non-union labor during normal business hours.

Total

Unless otherwise agreed to in writing by Avanti Restaurant Solutions, the price set forth on the face of the PO constitutes the full amount due from the Buyer to the Seller pursuant to this PO.

Authorized Signature

Date



PO47039



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43879

Vendor

Fisher
1900 South O Street
PO Box 60
Tulare CA 93275
United States
Phone:

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proj
07/01/2025	Free Freight	Free Freight	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
024A	FISH-60836	1	Faucet, backsplash mount, 8" centers, 12" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, stainless steel, ADA Compliant 10 year warranty against defects in materials or workmanship, standard
024A	FISH-10006	2	Supply Line, 1/2" F x 1/2" M, 36" long, stainless steel
024A	FISH-71498	2	Close Elbow, 1/2" female, stainless steel
024B	FISH-22209	2	DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
026A	FISH-5214	2	Faucet, wall mount, 8" adjustable centers, 14" swing spout, lever handles with color coded indexes, 3/4" NPT female inlets, brass
026A	FISH-5000-2103	4	Close Elbow, 3/4" female, rough chrome
026B	FISH-22209	3	DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
027A	FISH-3990	1	Atmospheric Vacuum Breaker, 45° ledge mount, 1/2" M inlet
028	FISH-67989	1	Pre-Rinse Unit, spring style, 8" backsplash control valve, 21" riser, 36" hose, 1.15 max gpm Ultra-Spray™/PLUS spray valve, stainless steel
049A	FISH-33120	1	Faucet, deck mount, 8" centers, 10" swing spout, lever handles with color coded indexes, 1/2" male inlets, brass, ADA Compliant 4 year warranty against defects in materials or workmanship, standard
049A	FISH-10006	2	Supply Line, 1/2" F x 1/2" M, 36" long, stainless steel
049B	FISH-22209	1	DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
075A	FISH-60836	1	Faucet, backsplash mount, 8" centers, 12" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, stainless steel, ADA Compliant 10 year warranty against defects in materials or workmanship, standard
075A	FISH-10006	2	Supply Line, 1/2" F x 1/2" M, 36" long, stainless steel



PO43879



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

AQ#	Item	Qty	Description
075A	FISH-71498	2	Close Elbow, 1/2" female, stainless steel
075B	FISH-22209	1	DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body

Tot

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Authorized Signature

Date



PO43879



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43892

Vendor

Food Warming Equipment Co.,
Inc.
P.O. Box 735427
Chicago IL 60673-5427
United States
Phone: (800) 222-4393

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Pro
09/02/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS. COM	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
079	FWE-UHS-12	2	Quick Ship - Heated Cabinet, mobile, (12) universal tray slides, (12) 18" x 26" or (24) 12" x 20" pan capacity, 4-1/2" OC, adjustable on 1-1/2" increments, Humi-temp heat & humidity system, adjustable thermostat, individual controls, insulated, removable humidifier pan, (1) flush mounted door, edgemount door latch, push bar handles wraparound bumper, stainless steel interior & exte casters (2) rigid & (2) swivel with brakes, NSF, IPX4, ENERGY STAR® Two year limited parts & one year labor standard 120v/50/60/1-ph, 11.0 amps, 1315 watt standard (US) Manual Control, standard
079	FWE-25268-18	2	Full Perimeter Top Bumper

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Authorized Signature

Date



PO43892



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43877

Vendor

Hobart
Hobart
2120 E. Winston Rd
Anaheim CA 92806
United States
Phone:

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proje
07/01/2025	Free Freight	Free Freight	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
018	HOBA-HS7-1	1	Heavy Duty Meat Slicer, automatic, 13" CleanCut™ removable knife with removal tool, burnished finish, (3) stroke lengths, & (4) stroke speeds, removable meat grip assembly, removable ring guard cover, single action top mounted sharpener with Borazon™ stones, manual lift lever, 1/2 hp motor, 5.6amps, 120v/60hz/1-ph, NSF cETLus Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
018	HOBA-HS-CHUTE	1	Food chute for HS series slicers
018	HOBA-HS-FENFUL	1	Product fence for HS series slicers
018	HOBA-HS-HVYGRP	1	Heavy Duty Meat Grip
023	HOBA-HL200-1STD	1	100-120/50/60/1; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stain guard, 1/2 hp, cord with plug Standard warranty - 1-Year parts, labor during normal working hours within the K-12 School Nutrition extended warrant warranty for 12 months beyond the 12 Equipment Warranty, not to exceed 24 of installation

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Authorized Signature

Date



PO43877



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43889

Vendor

Low Temp Industries, Inc.
1947 Bill Casey Pkwy
Jonesboro GA 30236
United States
Phone: (770) 478-8803

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Pro
09/02/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
057	LOW -DI-TW-DW-20-04	1	ThermalWell Hot Food Well Drop-In Unit, electric, 58-1/2"W, wet or dry operation, (4) 12" x 20" sealed hot food wells, fully insulated, individual wired remote solid state controls, stainless steel top & interior liner, galvanized exterior housing, manifold drains, UL, cUL, UL EPH Classified 2 year parts and labor warranty standard on all ThermalWell models Some options may increase lead times 208v/60/1-ph, 10.8 amps, 2253 watts, direct wire (standard)
058	LOW -DI-TA-20-02	1	TempestAir™ Cold Food Well, drop-in, refrigerated, 32-1/4"W x 26-3/4"D x 25-3/4"H overall, accommodates pans, fully insulated, full sealing gasket, 14ga stainless steel top & interior liner, galvanized exterior housing, 1 HP, cUL, UL, UL EPH Classified 2 yr parts and labor, standard 5yr compressor warranty, standard 120v/60/1-ph, 7.0 amps, cord with NEMA 5-15P

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Authorized Signature

Date



PO43889



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43881

Vendor

Metro
Metro
651 Washington St. PO Box A
Wilkes Barre PA 18705-0557
United States
Phone:

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proje
09/02/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sales

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
030	METR-PR48VX4-XDR	1	MetroMax® i Mobile Drying Rack Unit with Drip Tray, 48"W x 24"D x 68"H, 4-tier, for trays/cutting boards/sheet pans & steam pans, includes: (4) open shelf frames, (4) 63" mobile posts, (2) cutting board/tray drying racks, (2) pan racks, (1) adjustable drip tray, (4) polymer swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF
030	METR-XDRIP	1	Quick Ship - Drip Tray Assembly, adjustable, fits 36"W x 24"D & 48"W x 24"D MetroMax® i shelves or open frame, includes (2) polymer chutes & (1) aluminum frame, NSF (chutes funnel dripping liquids into a standard size GN 1/1 steam pan (pan not included))
031	METR-PR48VX3-XDR	2	MetroMax® i Mobile Drying Rack Unit with Drip Tray, 48"W x 24"D x 68"H, 4-tier, for bulk drying & trays/cutting boards/sheet pans, includes: (3) open shelf frames, (1) shelf, (4) 63" mobile posts, (2) drop-ins, (1) cutting board/tray drying rack, (1) adjustable drip tray, (4) poly swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF
031	METR-XDRIP	2	Quick Ship - Drip Tray Assembly, adjustable, fits 36"W x 24"D & 48"W x 24"D MetroMax® i shelves or open fram includes (2) polymer chutes & (1) aluminum frame, NS (chutes funnel dripping liquids into a standard size GN steam pan (pan not included))

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PO43881



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO44811

Vendor

Norman S Wright Co.
Manufacturer's Rep
2121 E. Magnolia St.
Phoenix AZ 85034
United States
Phone:

Buyer

Pastore, Cameron
Email:
cpastore@avanticorporate.com
Phone:

Ship To Address

Agua Fria High School
530 E Riley Drive
Phone:
Avondale AZ 85323
United States
Phone:

Ship By	Shipping Via	Carrier	Pro
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: Mark for Agua Fria. Please call 24hr ahead.

AQ#	Item	Qty	Description
041EF REV	CUST-25498-3	1	See shop drawings for detailed information
033EF REV	CUST-25498-1	1	See shop drawings for detailed information
033EF.1 REV	CUST-25498-2	1	See shop drawings for detailed information

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Authorized Signature

Date



PO44811



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43897

Vendor

Precision Stainless Solutions
1202 N 54th Ave.
Suite 115
Phoenix AZ 85043
United States
Phone: (602) 386-8053

Buyer

Pastore, Cameron
Email:
cpastore@avanticorporate.com
Phone:

Ship To Address

Agua Fria High School
530 E Riley Drive
Phone:
Avondale AZ 85323
United States
Phone:

Ship By	Shipping Via	Carrier	Pro
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: M/F: Agua Fria High School *Call 24 hours prior to delivery*

AQ#	Item	Qty	Description
017	PREC-STAINLESS	1	Mobile equipment stand, approximately 30" x 30" x 24"H, 14 ga. 304 stainless steel top with bullnose edge on front & back, and 90° turn-down on sides; 600 lb. capacity, sound deadening, 16 ga. all-welded 304 s/s undershelf, 1-5/8" diameter stainless steel legs w/5" non-marking swivel casters, (2) ea. w/brakes. SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.
019	PREC-STAINLESS	1	18 ga. 304 stainless steel wall panels, approximately 204" x 54" high (from top of coved base to top of low wall - both sides), and 124" x 114" high (from top of coved base to finished ceiling); includes T-shaped hem strips, and wall top & end caps. SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.
022	PREC-STAINLESS	1	Mobile equipment stand, approximately 30" x 30" x 24"H, 14 ga. 304 stainless steel top with bullnose edge on front & back, and 90° turn-down on sides; 600 lb. capacity, sound deadening, 16 ga. all-welded 304 s/s undershelf, 1-5/8" diameter stainless steel legs w/5" non-marking swivel casters, (2) ea. w/brakes. SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.



PO46854



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purcha

AQ#	Item	Qty	Description
024	PREC-STAINLESS	1	<p>Prep table w/sinks, approximately 132" x 30" x 34"H, with 14 ga. 304 stainless steel top with raised rolled rim on front and both sides, sound deadening, 10" high splash on rear, (2) ea. integral 24" x 24" x 14"D sink compartments w/rotary waste bracket; (1) ea. heavy-duty NSF s/s self-closing drawer w/lock, 16 ga. all-welded 304 s/s undershelf on right side, s/s cross-bracing and 1-5/8" diameter stainless steel legs w/adjustable bullet feet.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
025	PREC-STAINLESS	1	<p>Wall mount shelf, approximately 84" x 12", 16 ga. 304 stainless steel, 2" turn-up on back and sides, and 14 ga. s/s wall brackets.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
026	PREC-STAINLESS	1	<p>Three compartment sink, "L"-shaped, approximately 90" x 201" x 32", with 14 ga. 304 stainless steel top w/10" high splash on rear, welded-in disposer cone & bracket (Item #027), integral quick drain w/removable grate; (3) ea. integral sinks 30" x 28-1/2" x 14"D compartments w/rotary waste brackets, sound deadening, and 16 ga. all-welded 304 s/s undershelf on left, with s/s cross-bracing and legs w/adjustable bullet feet as required.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND SHOP DRAWINGS APPROVED BY TRIMARK RAYGAL. ALL EQUIPMENT MUST BEAR N.S.F., U.L., A.G.A. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
029	PREC-STAINLESS	1	<p>Pot Rack, Table Mount, 108"W x 12"D x 12"H, double-bar, constructed of 304 stainless steel flat bar, 3/16" x 2", and s/s support tubing; includes (18) ea. double-pronged s/s pot hooks. Mount to warewashing table (Item #026).</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
033A	PREC-STAINLESS	1	<p>Stainless steel ceiling closure panels, from top of hood to finished ceiling, 18" maximum ht.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
035	PREC-STAINLESS	1	<p>18 ga. 304 stainless steel wall panels, approximately 354" x 114" high (from top of coved base to finished ceiling); includes T-shaped hem strips.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>



PO46854



AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purcha

AQ#	Item	Qty	Description
038	PREC-STAINLESS	1	Floor Trough, 39"W x 27"D, removable fiberglass grating with non-slip alumina grit coating, 6" deep trough pan built-in pitch toward drain, 3-1/2" O.D. waste pipe, grout locking holes around perimeter, includes stainless steel strainer basket & anchor straps, 14/304 stainless steel all-welded construction, NSF.
041A	PREC-STAINLESS	1	<p>Stainless steel ceiling closure panels, from top of hood to finished ceiling, 18" maximum ht.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
042	PREC-STAINLESS	1	<p>18 ga. 304 stainless steel wall panels, approximately 354" x 114" high (from top of coved base to finished ceiling); includes T-shaped hem strips.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
044	PREC-STAINLESS	3	<p>Mobile work table, approximately 84" x 30" x 34"H, 14 ga. 304 stainless steel top with bullnose edge on front & back, and 90° turn-down on sides; sound deadening, (2) ea. heavy-duty NSF s/s self-closing drawers w/lock, and 16 ga. all-welded 304 s/s undershelf, 1-5/8" diameter stainless steel legs w/5" non-marking swivel casters, (2) ea. w/brakes.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
049	PREC-STAINLESS	1	<p>Work table, approximately 96" x 30" x 34"H, 14 ga. 304 stainless steel top with bullnose edge on front & back, and 90° turn-down on sides; sound deadening, (1) ea. integral 18" x 24" x 14"D sink compartment w/rotary waste bracket; (2) ea. heavy-duty NSF s/s self-closing drawers w/lock, and 16 ga. all-welded 304 s/s undershelf, 1-5/8" diameter stainless steel legs w/adjustable bullet feet.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
055	PREC-STAINLESS	1	<p>Wall mount shelf, approximately 72" x 12", 16 ga. 304 stainless steel, 2" turn-up on back and sides, and 14 ga. s/s wall brackets.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>



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Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

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AQ#	Item	Qty	Description
056	PREC-STAINLESS	1	<p>Serving Counter, approximately 160" x 32" x 34"H, 14 ga. 304 stainless steel top w/ 6" high backsplash, extend top through opening (coordinate with roll-down counter door); 18 ga. stainless steel cabinet base, with provisions for drop-in hot and cold pans (Items #057 & #058) including proper ventilation, and counter-mounted sneeze guard (Item #059), with 16 ga. 304 s/s bottom & intermediate shelves, cord cutouts, and (2) ea. GFCI receptacles (not wired) in base cabinet; fixture mounted on 6" s/s legs with adjustable feet.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
060	PREC-STAINLESS	1	<p>Mobile work table, approximately 84" x 30" x 34"H, 14 ga. 304 stainless steel top with bullnose edge on front & back, and 90° turn-down on sides; sound deadening, (2) ea. heavy-duty NSF s/s self-closing drawers w/lock, and 16 ga. all-welded 304 s/s undershelf, 1-5/8" diameter stainless steel legs w/5" non-marking swivel casters, (2) ea. w/brakes.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
062	PREC-STAINLESS	1	<p>Serving Counter, approximately 132" x 32" x 34"H, 14 ga. 304 stainless steel top w/ 6" high backsplash, extend top through opening (coordinate with roll-down counter door); 18 ga. stainless steel cabinet base, with provisions for drawer warmer (Item #063), 16 ga. 304 s/s bottom & intermediate shelves as required, cord cutouts, and (4) ea. GFCI receptacles (not wired) in base cabinet; fixture mounted on 6" s/s legs with adjustable feet.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
064	PREC-STAINLESS	1	<p>Serving Counter, approximately 132" x 32" x 34"H, 14 ga. 304 stainless steel top w/ 6" high backsplash, extend top through opening (coordinate with roll-down counter door); 18 ga. stainless steel cabinet base, with provisions for drawer warmer (Item #063), 16 ga. 304 s/s bottom & intermediate shelves as required, cord cutouts, and (4) ea. GFCI receptacles (not wired) in base cabinet; fixture mounted on 6" s/s legs with adjustable feet.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>



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AQ#	Item	Qty	Description
066	PREC-STAINLESS	1	<p>Serving Counter, approximately 132" x 32" x 34"H, 14 ga. 304 stainless steel top w/ 6" high backsplash, extend top through opening (coordinate with roll-down counter door); 18 ga. stainless steel cabinet base, with provisions for drawer warmer (Item #063), 16 ga. 304 s/s bottom & intermediate shelves as required, cord cutouts, and (4) ea. GFCI receptacles (not wired) in base cabinet; fixture mounted on 6" s/s legs with adjustable feet.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
069	PREC-STAINLESS	3	<p>Corner guard, 16 ga. 304 stainless steel, approximately 3" x 3" x 48"H, with hugger edge.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
070	PREC-STAINLESS	9	<p>Wall end cap channel guard, 16 ga. 304 stainless steel, approximately 2" x wall thickness x 2" x 48"H, with hugger edge.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
075	PREC-STAINLESS	1	<p>Prep table w/sink, approximately 84" x 30" x 34"H, with 14 ga. 304 stainless steel top w/marine edge, sound deadening, 8" high splash on rear, (1) ea. integral 24" x 24" x 14"D sink compartment w/rotary waste bracket; 16 ga. all-welded 304 s/s undershelf, s/s 1-5/8" diameter stainless steel legs w/adjustable bullet feet.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>
076	PREC-STAINLESS	1	<p>Wall mount shelf, approximately 84" x 12", 16 ga. 304 stainless steel, 2" turn-up on back and sides, and 14 ga. s/s wall brackets.</p> <p>SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.</p>



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AQ#	Item	Qty	Description
082	PREC-STAINLESS	1	Serving Counter, approximately 30'-7" (367") x 24" x 34"H, 14 ga. 304 stainless steel top w/ 6" high splash at rear and right end, extend top through opening (coordinate with roll-down counter door); 16 ga. 304 s/s bottom & intermediate shelves; 18 ga. stainless steel cabinet base, with provision for drawer warmers (Item #84); fixture mounted on 6" s/s legs with adjustable feet. SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, GENERAL CONDITIONS AND APPROVED SHOP DRAWINGS. ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.
1500	PREC-DELIVERY	1	Delivery of Custom Stainless Steel Equipment
081 ADJ	PREC-STAINLESS	1	Work table, approximately 72" x 30" x 34"H, 14 ga. 304 stainless steel top with bullnose edge on front & back, an 90° turn-down on sides; sound deadening, (2) ea. he duty NSF s/s self-closing drawers w/lock, and 16 ga welded 304 s/s undershelf, and 1-5/8" diameter sta steel legs with adjustable bullet feet. SHALL BE CUSTOM FABRICATED PER PLANS, SPECIFICATIONS, AND APPROVED SHOP DRAWING ALL EQUIPMENT MUST BEAR N.S.F. AND/OR OTHER CERTIFICATION LABELS AS REQUIRED.

Unless otherwise agreed to in writing by Avanti Restaurant Solutions, the price set forth on the face of the PO constitutes the full amount due from the Buyer to the Seller pursuant to this PO.

Authorized Signature

Date



PO46854



AVANTI
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Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43890

Vendor

Premier Metal & Glass (PMG
Ventures, Inc.)
10 Enterprise Blvd. SW
Atlanta GA 30336
United States
Phone:

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proj
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS. COM	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
059	PREM-TM2S-G-EXT	1	1" OD Full-Service Food Shield with Slanted Front Top Shelf and Rear Supports 3/8" Clear Tempered Glass with Polished Edges Both End Panels Included Surface Mounting Option Brushed Stainless Finish 94" Clear Length
059	PREM-25268-14	1	Crating

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Date



PO43890



AVANTI
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Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43880

Vendor

Salvador Company
P.O. Box 843927
Kansas City MO 64184-3927
United States
Phone:

Buyer

Ramirez, Shannon
Email:
sramirez@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship On	Shipping Via	Carrier	Proje
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sales

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
027	SALV-200-CA-18-ARSS-LD-PP	1	Disposer, 18" cone assembly, 2 Hp motor, start/stop push button, drain/flush/time delay, automatic reversing & water saving with safety line disconnect ARSS-LD control, pp-type control with mounted solenoid valve with flow control & pressure switch, includes fixed nozzle, chrome plated vacuum breaker, & scrap ring, 6-1/2" inlet diameter, heat treated aluminum alloy housing, UL, 208v/60/3-ph, 6.6 amps
027	SALV-18CC	1	18" Stainless steel cone cover
027	SALV-980105	1	Mounting bracket for ARSS-2, ARSS, ARSS-LD & WS
027	SALV-DP	1	Stainless steel dejamming prong

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AVANTI
RESTAURANT SOLUTIONS

Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO46910

Vendor

ThermAir Systems, LLC
2521 W Birchwood Ave.
Mesa AZ 85202
United States
Phone: (623) 792-0622

Buyer

Pastore, Cameron
Email:
cpastore@avanticorporate.com
Phone:

Ship To Address

Agua Fria High School
530 E Riley Drive
Phone:
Avondale AZ 85323
United States
Phone:

Ship By	Shipping Via	Carrier	Proj
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: M/F: Agua Fria High School *Call 24 hours prior to delivery*

AQ#	Item	Qty	Description
033MUA REV	CUST-25498-4	1	See shop drawings for detailed information
033MUA. 1 REV	CUST-25498-5	1	See shop drawings for detailed information

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PO46910



AVANTI
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Avanti Restaurant Solutions
3199 C Airport Loop Drive
Costa Mesa, CA 92626-3414

Purchase Order

#PO43878

Vendor

Traulsen
Traulsen
P.O. Box 3563
Carol Stream IL 60132-3563
United States
Phone: (916) 361-9500 Ext. 0000

Buyer

Pastore, Cameron
Email:
cpastore@avanticorporate.com
Phone:

Ship To Address

Commercial Kitchen Solutions
13326 North Dysart Road #160
Phone:
Surprise AZ 85379
United States
Phone:

Ship By	Shipping Via	Carrier	Proje
07/01/2025	Ascent	Call or email to book freight and create BOL: 855-206-2419, AVANTI@ASCENTLOGISTICS.COM	Sale

Notes: M/F: Agua Fria High School

AQ#	Item	Qty	Description
021	TRAU-G20010	1	Dealer's Choice Refrigerator, Reach-in, two-section, 46.0 cu. ft., self-contained refrigeration, (2) full height doors (hinged left/right), (3) epoxy coated shelves per section (factory installed), microprocessor control with LED display, LED interior lights, stainless steel front, anodized aluminum sides & interior, 6" high casters, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 4.3 amps, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR® 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
021	TRAU-G23ACC-SHLF9	2	(1) epoxy coated shelf with pins & clips - L
021	TRAU-G23ACC-SHLF11	2	(1) Epoxy coated shelf with pins & clips - R
021	TRAU-LK2	1	Legs, 6"H, stainless steel, set of (4)
047	TRAU-RHF232WP-HHS	2	Spec-Line Heated Cabinet, Pass-thru, two-section, stainless steel exterior and interior, standard depth cabinet, half-height doors, with EZ-Clean Gaskets, (3) clea coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation, ENERGY STAR® 6-year parts & labor, standard. Visit www.traulsen.com fo details 208/115v/60/1-ph, 15.5 amps, standard Thermometer side: Left door hinged left/right hinged right, standard Rear: Left door hinged left/right hinged right, standard Half height glass doors on kitchen side only
047	TRAU-25268-8	8	Half height glass door(s) in lieu of full height solid door, per door
047	TRAU-25268-9	12	Additional coated shelf
047	TRAU-25268-10	4	Two 6" high stainless steel kickplates, for use with standard legs only, both sides



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AQ#	Item	Qty	Description
048	TRAU-RHT132WPUT-HHS	2	Spec-Line Refrigerator, Pass-thru, one-section, self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide half-height solid doors, both sides with EZ-Clean Gaskets, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 HP, cETLus, ETL-Sanitation, ENERGY STAR® 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details 115v/60/1-ph, 7.6 amps, cord with NEMA 5-15P, standard Half height solid door, standard Thermometer side door: hinged on right, standard Rear door hinged on left
048	TRAU-25268-11	4	Front half height glass door(s) in lieu of full height solid door, per door - F
048	TRAU-25268-12	8	Additional coated shelf on pilasters (max 13)
048	TRAU-25268-13	4	One (1) Stainless Steel Kickplate , 6" High (models with legs only)
078	TRAU-25268-17	1	One (1) Stainless Steel Kickplate , 6" High (models with legs only)
080	TRAU-G21004P	2	Dealer's Choice Display Refrigerator, Pass-thru, two-section, 50.2 cu. ft., self-contained refrigeration, control side: (4) half-height glass doors, (hinged left/right), other side: (4) half-height glass doors (hinged left/right), (3) epoxy coated shelves per section (factory installed), microprocessor control with LED display, LED interior lights, stainless steel front, anodized aluminum sides & interior, 6" high casters, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1, 7.9 amps, NEMA 5-15P, cETLus, ETL-Sanitation 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
080	TRAU-G23ACC-SHLF9	4	(1) epoxy coated shelf with pins & clips - L
080	TRAU-G23ACC-SHLF11	4	(1) Epoxy coated shelf with pins & clips - R
080	TRAU-LK2	2	Legs, 6"H, stainless steel, set of (4)
078 ADJ	TRAU-RHT132WPUT-HHG	1	UNIT REQUESTED HAS BEEN DISCONTINUED. REPLACES RHT132WPUT-HHG Spec-Line Refrigerator, Pass-thru Display, one-section, self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide half-height glass doors on both sides with EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 hP, cETLus, ETL-Sanitation, ENERGY STAR® 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details 115v/60/1-ph, 7.6 amps, cord with NEMA 5-15P, standard Thermometer side door: hinged on right, standard Rear door hinged on left
078 ADJ	TRAU-26173-1	2	Additional coated shelf on pilasters (max 13)



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Costa Mesa, CA 92626-3414

Purchase Order

#PO43878

AQ#	Item	Qty	Description
078 ADJ	TRAU-26173-2	1	One (1) Stainless Steel Kickplate , 6" High (models with legs only)

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