



Quote

Date

02/12/2024

To:
4 Season restaurant
101 West 57
New York
US


Project:
Quote 4 Seasons

From:
SPARROW
Suite 133 Prince St,
New York, NY, 11001

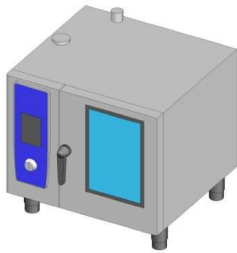
Project Code: P0620

Item	Qty	Description	Sell	Sell Total
1	1	2-DOOR ROLL-IN CABINET Model No. SPREVRI14 A 2-door roll-in cabinet, the unit is constructed with an AISI 304 stainless steel exterior and interior. It has a temperature range of -4°C to +6°C and features digital control with self-adjusting defrost, self-diagnostic testing, and overcooling and humidity control functions. The unit is supplied with interior light as standard. Note that trolleys are not included (available on request).	\$9168.00	\$ 9168.00
1.2	1	RAMP Model No. SPREVRI14014	\$276.00	\$ 276.00
2	1	RACK-TYPE DISHWASHER WITH PRE-WASH AND DRYING TUNNEL - LEFT ENTRY Model No. SPWA2S2231 A 270-rack-per-hour, rack-type dishwasher with pre-wash, drying tunnel, and entry to the left, the unit is constructed from stainless steel with deep-drawn wash tank with rounded corners, rotating stainless steel rinse arms, and safety locks on all doors and panels. It accommodates all standard rack sizes and features self-cleaning mode and digital program control with safety emergency-stop.	\$40710.00	\$ 40710.00
3	1	MEAT MIXER, TANK CAPACITY KG 30	\$2970.00	\$ 2970.00

SPARROW – FOODSERVICE EQUIPMENT

Item	Qty	Description	Sell	Sell Total
	1	Model No. SPFPIPM30		
		AISI 304 stainless steel body. Powerful. Oil bath reducer with hardened and ground helical gears. Gear box with double sealing system. Safety microswitch on the cover. Removable AISI 304 stainless steel mixing arm (no tools required). Front outlet opening for shaft removal and product unload. Stainless steel IP 67 protection rated controls with reverse.		

4	1	ELECTRIC COMBI OVEN, 6 X GN1/1, RIGHT-HINGED DOOR	\$4025.00	\$ 4025.00
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Model No. SPVC061ER

A 6 X GN1/1 electric combi oven with right-hinged door, this unit facilitates the automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, and bakery products using steam and hot air individually, consecutively, or in combination. The model features an intelligent system for optimising mixed loads as well as a fully automatic self-cleaning and care system.

4.1	1	LEGS H=150 MM	\$288.00	\$ 288.00
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Model No. SPVC6110123



Merchandise	\$57437.00
MCD	
VAT ()	\$0.00
Total	\$57437.00

Acceptance: _____ Date: _____

Printed Name: _____