

Student Technology Fee

Grant Proposal

2009.004

2008-09

Tracy Brown

Approved

Denied

Comment: _____

↳ Diana Hamilton

Approved

Denied

Comment: _____

Gary Gatch

Approved

Denied

Comment: _____

Mike McDonald

mwm Approved

Denied

Comment: _____

Dale Martin

Approved

Denied

Comment: _____

Student Technology Fee
Grant Proposal Request Form
Fiscal Year 2008-09

PF

Comm. # 3

2009.004

Northwestern State University of Louisiana

2

ALL BLANKS MUST BE FILLED COMPLETELY

Prepared by: Todd Barrios, CEC For: Culinary Arts

Department/Unit: FACS College: Science & Technology Campus: Natchitoches

Which NSTEP Goals/Objectives does this project meet? Goals 2, 4, 6; Objectives 1, 2, 3, 5, 6, 7.

Requested equipment will be located/installed/housed? Building: Culinary Arts Kitchen

Are department property policies and procedures in place for requested equipment? Yes

Which individual will be responsible for property control of the requested equipment?

Signature: Todd Barrios, CEC Date: 10-27-08

Grant Proposal Requested Amount: \$20,658.86 Budget Attached (circle one): YES/NO

Grant delivered to Student Technology located in Watson Library, Room 113. Date _____

The grant proposal must include all specifications, description, model number, quotation, cost, state contract number, and vendor for each item. If the proposal does not include all requested information, it will be returned to requestor.

1. Describe target audience.

The target audience is students in the Family and Consumer Sciences department; specifically those involved in culinary arts and food sciences. An expanded audience includes all students at NSU because of the opportunity to take culinary classes as electives.

2. Describe project/initiative for which you are requesting funds.

The Culinary Arts concentration and minor has become very strong in a short time. With the renovation of the Culinary Arts Kitchen Lab, we are able to offer better, more detailed instruction for the students, including hands-on labs that were once not taught. This grant request includes new equipment to further the instruction in Baking and Garde Manger, and start teaching new techniques in molecular gastronomy.

3. State measurable objectives that will be used to determine the impact/effectiveness of the project.

- Students will learn to operate equipment that they will encounter in their future careers.
- Students will learn about technology related to culinary arts, restaurants, and food sciences.
- Students will have practical application and experience with commercial grade equipment.
- Students will have the opportunity to use equipment that they currently only get to read about.
- Students will learn how to interact chemistry and cooking.

4. Indicate how each project objective will be evaluated.

Students will be taught how to use the equipment during their course curriculum. Written and practical exams will test the students' knowledge.

5. If funded, which NSTEP <http://www.nsula.edu/nstep/NSTEP.pdf> objective(s) will this funding of this project advance. How will funding of the project advance the University and College/unit technology plan?

Objective 1 – To improve access to technology by students, faculty, and staff at NSU.

Objective 2 – To provide classrooms with updated technology and multimedia.

Objective 3 – To upgrade laboratories with modern technology.

Objective 5 – To upgrade and maintain the campus communication network and infrastructure.

Objective 6 – To provide a system for maintenance, upgrade, user training, and support of technology that will extend into the future.

Objective 7 – To establish processes that encourage technology initiatives by faculty, staff, and students.

6. Provide a justification for funding of this project. Estimate the number of student that will be served per academic year and in what ways. Please indicate also any unique needs of the target group.

The Culinary Arts Kitchen Lab has enhanced the teaching potential for all cooking and food service related courses. Now that we are utilizing the Kitchen on a full-time basis, we now see areas for continued improvement and technological advancement. There are still some areas in the current courses that can be enhanced with new equipment, as well as help create new courses for curriculum development. The equipment includes cake decorating equipment, an ice cream maker, an immersion circulator, sausage stuffers, dough roller, vacuum tumbler, vacuum sealer, chocolate tempering machine, and nitrous oxide foam canisters. This equipment is needed to expand Garde Manger, Advanced Baking, and to start working with molecular gastronomy techniques. Classes impacted will be CULA 3080, CULA 3100, CULA 3200, CULA 3250, FACS 2050, FACS 3070, and potential new classes I am looking to create. Expected student exposure and utilization will be approximately 15-20 per class/per year; totaling around 120 students minimum per year to experience the new equipment.

7. List those individuals who will be responsible for the implementation of the project/initiative and indicate their demonstrated abilities to accomplish the objectives of the project.

Dr. Patricia Pierson, Department Head of FACS, and Chef Todd Barrios will be responsible for implementing this initiative. Chef Todd Barrios is a Certified Executive Chef through The American Culinary Federation. Chef Barrios has extensive experience in the restaurant industry and has been teaching Culinary Arts at NSU for almost 3 years.

8. Describe any personnel (technical or otherwise) required to support the project/initiative.

Chef Todd Barrios will support the project through implementation of new equipment into the course curriculum. Physical Plant Services will help with set-up and routine maintenance.

9. Provide a schedule for implementation and evaluation.

Fall 2008 – Grant proposal and approval

Spring 2009 – Order, receive, and install equipment

Summer 2009 – Implement use in Advanced Baking

Lab facilities are evaluated by students during each semester survey. This upgrade in technology will also enhance recruiting new students to our program.

10. Estimate the expected life of hardware and software. Explain any anticipated equipment/software upgrades during the next five years.

All items, according to quality ratings and industry average should last 5-10 years minimum.

11. Explain in detail a plan and policy that will be in place to ensure property security/controls for any equipment received through a Student Technology Fee.

If you are requesting equipment that will be either/or checkout to students or moved within the department, you must provide a checkout/loan policy.

All equipment will be housed in the Culinary Arts Kitchen Lab next to the FACS building. The two access doors are locked when not in use. Keys are only issued to Chef Todd Barrios, Dr. Pat Pierson, and Mrs. Ann Spillman (Department Secretary).

12. Detailed budget include all specs, pricing and vendors. Any incomplete proposal will be returned.
See attached.

Attach two (2) letters of support for the project from the following individuals: the requesting department's Dean, the appropriate Vice President (for non-academic units), or the SGA President from the requesting campus (for student requests).

2008-2009 Student Technology Fee Grant Funding Request Form
Northwestern State University
Instructions

Please read carefully as some instructions have changed.

Funding from the Student Technology Fee Account is allocated annually to fund departmental and individual grants, awarded on a competitive basis, which advance the **teaching/learning process** within the mission of the University. All requests will be considered in this context, as articulated herein and as reflected in the unit's technology plan. Proposals should enable or enhance the ability of Northwestern students to access and assimilate large amounts of information, further their professional competence, and provide state of the art technologies in their field. The nature of, and rationale for, a request for student technology fee allocation must be consistent with the University's and requesting unit's technology plan.

Follow the steps below for processing grant proposal.

- 1. Download grant proposal**
- 2. Write grant proposal**
- 3. Include all specs., state contract information, descriptions, quantity, vendor information with phone numbers, etc. according to grant proposal**
- 4. Deliver to the Office of Student Technology, Watson Library, Room 113D by the deadline date.**
- 5. No proposals will be accepted after 4:00 P.M., Friday, October 31, 2008. (All requested information must be provided for grant to be considered for funding). Incomplete proposals will be returned.**

REQUEST ALL PC/PRINTERS/HARDWARE QUOTES FROM JENNIFER LONG:

long@nsula.edu

DO NOT TAKE TO GRANT PROPOSAL TO INFORMATION SYSTEMS

- Request for grant funding must be by the College Dean, Director of the non-academic unit in which the request originates, or the Student Government Association President of the requesting campus (for student proposals). Multiple proposals from the same unit must be ranked in priority order.
- **Funding decisions will be made during the month of November, 2007.** Applicants will be informed thereafter.
- Rating points for items on **Student Technology Fee Allocation Request Form:**

<u>Item</u>	<u>Pts.</u>	<u>Description</u>
#1	0	Target audience of the project/initiative. (Must be included)
#2	10	Description of the project/initiative.
#3	10	Objectives of the project/initiative.
#4	10	Evaluation of the objectives
#5	25	Justification for the project/initiative.
#6	15	Description of how project/initiative will advance University and unit technology plan.
#7	0	Individual(s) responsible for project implementation. (Must be included)
#8	5	Technical/support personnel needs.
#9	5	Schedule for project/initiative implementation.
#10	0	Estimated lifespan of hardware/software and anticipated upgrades. (Must be included)
#11	20	Budget for project/initiative (cost-effectiveness [student impact per dollar spent per year], 10 pts.; realistic to meet project/initiative objectives, 5 pts.; estimated lifespan of hardware/software and anticipated upgrades, 5 pts).
#12	<u>0</u>	Letters of Support (Must be included)
	100	



COLLEGE OF SCIENCE & TECHNOLOGY
OFFICE OF THE DEAN



October 27, 2008

Student Technology Fee Grant Proposal Committee

Dear Committee Members:

I am pleased to write this letter of support in behalf of a grant proposal written by Mr. Todd Barrios and his student Mark Daniels. Mr. Barrios and Mr. Daniels are proposing to purchase equipment to enhance and expand six courses currently being offered in the Department of Family and Consumer Sciences. The courses that will be affected are CULA 3080, CULA 3100, CULA3200, CULA3250, FACS 2050, and FACS 3070. The equipment will also be used when new courses are developed. Approximately 120 students enroll in these classes each year. The equipment will enable Mr. Barrios to provide state of the art training for students.

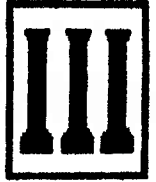
Thank you for serving on this very important committee and for your consideration of this proposal.

Very truly yours,

Austin L. Temple Jr., Ph.D.
Dean, College of Science and Technology



DEPARTMENT OF FAMILY & CONSUMER SCIENCES
COLLEGE OF SCIENCE & TECHNOLOGY



October 27, 2008

Dear Student Technology Fee Grant Evaluators:

This letter is in full support of Chef Todd Barrios and Mark Daniels, one of our student's request for Culinary Equipment for our program. This equipment is needed to expand Garde Manger, Advanced Baking, and to start working with molecular gastronomy techniques. Classes impacted will be CULA 3080, CULA 3100, CULA 3200, CULA 3250, FACS 2050, FACS 3070, and new classes that are planned. Expected student exposure and utilization will be approximately 15-20 per class/per year.

I wholeheartedly support the efforts of this student and Chef Todd in adding to the technology needed for our Culinary Arts concentration in our Hospitality Management and Tourism program in the Department of Family & Consumer Sciences. Please do not hesitate to contact me should you have further questions or if I can provide additional information.

I congratulate you on the fine job you are doing in support of improved student technology at Northwestern State University.

Sincerely,

Patricia N. Pierson, Ph.D., CFCS, Head
Department of Family & Consumer Sciences
College of Science and Technology

**Culinary Arts Kitchen Equipment List
STAT Grant Fall 2008**

Itemized Specifications for Culinary Equipment	Unit Price \$
<p>Item #1 One (1) required Tilting Braising Pan Stand</p> <p>Braising pan support stand with drain pan manufactured from type 304 stainless steel. Heavy duty 1 ½ inch square tubing open frame legs with 18 inch high, heavy gauge deck for ergonomic equipment mounting. Stand legs provided with 1 inch adjustable bullet feet. Drain cart designed to stow under stand and pull out for product transfer and cleaning. Drain pan shall include 6 inch deep basin with high volume drain to a fixed lower drain pan. Must include front hinged splash shield to serve as a drain basin and work surface. Must match Groen Tilting Braising Pan Model TD/FPC. To be Groen TS/9-4.</p>	<p><u>\$1300.00</u> EA</p>
<p>Item #2 One (1) required Countertop Ice Cream Freezer</p> <p>Counter top batch freezer, 19"W x 29"H x 24"D, with production capacity of 5-6 quarts per batch: 6 gallons per hour. Stainless steel freezing chamber with stainless steel beater. Agitator motor of 1 h.p. and condensing unit of 2 h.p. Electrical requirement of 1/60/220V. Capable of producing ice cream, gelato, sorbet, granite, frozen lemonade, sherbet, and Italian Ice. To be Emery Thompson CB-350 counter top batch freezer or prior approval equal.</p>	<p><u>\$7600.00</u> EA</p>
<p>Item #3 One (1) required Heating Immersion Circulator</p> <p>Bridge mounted circulator with stainless steel bridge for large vessels up to 100 liters. Bridge expansion from 12.2 to 26 inches with immersion depth 4.7 to 7.5 inches. Heater capacity of 3000W, pump capacity of 1.1 bar, 22-26 lpm. To be Julabo Model SE-Z or prior approval equal.</p>	<p><u>\$5300.00</u>EA</p>
<p>Item #4 One (1) required Vacuum Tumbler</p> <p>Table top vacuum tumbler with vacuum gauge, timer, tumble/vacuum-toggle switch. Dimensions of 13 ½" W x 21" D x 16 ¼" H. Electrical requirements of 15 amps/120 V/60 Hz, tumbler speed of 9 rpm. Maximum capacity of 30 pounds with tumble capacity of 25 pounds. To be VariVac DVTS-30 or prior approval equal.</p>	<p><u>\$2178.90</u> EA</p>
<p>Item #5 Four (4) required Sausage Stuffer</p> <p>Vertical stuffer with 18 gauge stainless steel cylinder and plastic handle. Lubricomp resin gears, food grade plastic piston head with "O" ring, stainless steel pressure release valve, 3 stuffing tubes (5/8", 3/4", 1"), stainless steel bas. Dimension: Overall height – 16", Base – 9 ½" x 6", cylinder – 8" x 6". To be The Sausage Maker, Inc. Sausage Stuffer #50501 or prior approval equal.</p>	<p><u>\$145.99</u> EA <u>\$583.96</u> Total</p>
<p>Item #6 One (1) required Vacuum Food Sealer</p> <p>Vacuum food sealer with roll holder, cutter and bag opener, liquid detection, and built-in retractable accessory hose. Have 2 vacuum speeds and 2 seal levels. To be FoodSaver V3860 Vacuum Sealer Kit or prior approval equal.</p>	<p><u>\$300.00</u> EA</p>

Item #7 One (1) required Icing Air Brush Machine \$250.00 EA
Air brush system with built-in air tank and airbrush holder. Adjustable operating pressure of 1 psi to 35 psi. Single piston cylinder type. Airbrush is 5 ½" long solid brass, nickel-plated. Electrical requirements of 110/120V. To be Kopy Kake Airmaster Set – C3500 or prior approved equal.

Item #8 One (1) required Chocolate Tempering Machine \$549.00 EA
Tempering machine which melts, tempers, and holds a minimum of 4 ounces to a maximum of 1 ½ pounds of chocolate within 2/10ths of a degree. Manual temperature adjustment up to 130 degrees in Melt Cycle, 100 degrees in Temper Mode. Led temperature display. Dishwasher safe removable stainless steel bowl and plastic baffle. Forced hot air heating system. Electrical requirements of 110V/60 Hz. To be Revolution 2 by Chocovision or prior approved equal.

Item #9 Two (2) required Nitrous Oxide Foam Canisters \$150.00 EA
With N2O Chargers – 24 pack \$320.00 Total
Food whipper with thermal capabilities of cold – 8 hours, hot – 3 hours. Produce delicate soups, sauces, gravies, whipped creams, light desserts, and foams. NSF certified, HACCP compliant, pint capacity, and dishwasher safe. Polished stainless steel. To be iSi Thermo Whip or prior approved equal.

delete
Item #10 One (1) required Dough Roller \$2277.00EA
Made of sanitary stainless steel with a heavy duty welded construction. Have synthetic rollers and spring loaded scrapers for easy removal. Has gear motor with ¼ h.p., maintenance free, single phase, 115V, 60 Hz. Must have sealed ball bearings that are permanently lubricated. Dimensions of 21"H x 19"D x 13 ½"W. Roller dimensions are 3 ½' diameter x 11" long. To be Somerset CDR-1100 Dough Roller or prior approved equal.

The above items are listed at an estimated value of \$20,658.86. This does not include tax or freight on most items. Attached will be an itemized list without prices, as well as the product spec sheets and bids from certain vendors.

**Culinary Arts Kitchen Equipment List
STAT Grant Fall 2008**

Itemized Specifications for Culinary Equipment

Unit Price \$

Item #1 One (1) required Tilting Braising Pan Stand EA

Braising pan support stand with drain pan manufactured from type 304 stainless steel. Heavy duty 1 ½ inch square tubing open frame legs with 18 inch high, heavy gauge deck for ergonomic equipment mounting. Stand legs provided with 1 inch adjustable bullet feet. Drain cart designed to stow under stand and pull out for product transfer and cleaning. Drain pan shall include 6 inch deep basin with high volume drain to a fixed lower drain pan. Must include front hinged splash shield to serve as a drain basin and work surface. Must match Groen Tilting Braising Pan Model TD/FPC. To be Groen TS/9-4.

Item #2 One (1) required Countertop Ice Cream Freezer EA

Counter top batch freezer, 19"W x 29"H x 24"D, with production capacity of 5-6 quarts per batch: 6 gallons per hour. Stainless steel freezing chamber with stainless steel beater. Agitator motor of 1 h.p. and condensing unit of 2 h.p. Electrical requirement of 1/60/220V. Capable of producing ice cream, gelato, sorbet, granite, frozen lemonade, sherbet, and Italian Ice. To be Emery Thompson CB-350 counter top batch freezer or prior approval equal.

Item #3 One (1) required Heating Immersion Circulator EA

Bridge mounted circulator with stainless steel bridge for large vessels up to 100 liters. Bridge expansion from 12.2 to 26 inches with immersion depth 4.7 to 7.5 inches. Heater capacity of 3000W, pump capacity of 1.1 bar, 22-26 lpm. To be Julabo Model SE-Z or prior approval equal.

Item #4 One (1) required Vacuum Tumbler EA

Table top vacuum tumbler with vacuum gauge, timer, tumble/vacuum-toggle switch. Dimensions of 13 ½" W x 21" D x 16 ¼" H. Electrical requirements of 15 amps/120 V/60 Hz, tumbler speed of 9 rpm. Maximum capacity of 30 pounds with tumble capacity of 25 pounds. To be VariVac DVTS-30 or prior approval equal.

Item #5 Four (4) required Sausage Stuffer EA

Vertical stuffer with 18 gauge stainless steel cylinder and plastic handle. Total
Lubricomp resin gears, food grade plastic piston head with "O" ring, stainless steel pressure release valve, 3 stuffing tubes (5/8", ¾", 1"), stainless steel bas. Dimension: Overall height – 16", Base – 9 ½" x 6", cylinder – 8" x 6". To be The Sausage Maker, Inc. Sausage Stuffer #50501 or prior approval equal.

Item #6 One (1) required Vacuum Food Sealer EA

Vacuum food sealer with roll holder, cutter and bag opener, liquid detection, and built-in retractable accessory hose. Have 2 vacuum speeds and 2 seal levels. To be FoodSaver V3860 Vacuum Sealer Kit or prior approval equal.



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GROEN



**STARTING
FROM \$803.85**

**LIMITED ONE
YEAR
WARRANTY**

***Model TDB-20 quart kettle mounted on
Model TS/9S-2 Stand***

Support Stand For Table Top Self-Contained Kettles

[Click here for shipping and stock information](#)

Product Pricing:

Model #	Description	List Price	Your Price
TS/9-1	Support Stand for Model TDB/6, 10 Qt, electric kettles with bullet feet, 21-1/2" x 28" x 18"H.	\$1,511.00	\$803.85
TS/9-1	Support Stand for Model TDB/6, 10 Qt, electric kettles with casters, 21-1/2" x 20" x 18"H.	\$1,897.00	\$1,009.20
TS/9-2	Support Stand for TDB or TDBC, 20 or 40 Qt, electric kettles with bullet feet, 28" x 28" x 18"H.	\$1,603.00	\$852.80
TS/9-2	Support Stand for TDB or TDBC, 20 or 40 Qt, electric kettles with casters, 28" x 28" x 18"H.	\$2,004.00	\$1,066.13
TS/9-3	Support Stand for TDH or TDHC, 20 or 40 Qt, gas kettles with bullet feet, 28" x 37" x 18"H.	\$1,862.00	\$990.58
TS/9-3	Support Stand for TDH or TDHC, 20 or 40 Qt, gas kettles with casters, 28" x 37" x 18"H.	\$2,292.00	\$1,219.34
TS/9-124704	Drain Cart Only For All Table Top Kettle Stands, With Bullet Feet.	\$1,168.00	\$621.38

Product Features:

Description . . .

Stand shall be a Groen Size (specify size 1-5) Model TS/9 (stand only) or Model TS/9S (with drain cart) stainless steel open leg support stand.

Kettle Stand Construction . . .

Stand shall be manufactured from type 304 stainless steel with heavy duty 1½" square tubing open leg frame, with 18" high, heavy gauge deck for ergonomic equipment mounting. Stand legs provided with 1" adjustable bullet feet.

Drain Cart Construction . . .

TS/9S Models include a separate drain cart designed to stow under the kettle support stand and pull out for easy product transfers into steamer pans, stock pots or buckets, plus the safe and easy draining of cleaning water. Drain cart shall include a large 6" deep basin with high volume drain to a fixed lower drain pan. Rear leg casters and front leg glides provide easy movement and stability. A removable front hinged splash shield serves as a drain basin and work surface.

Finish . . .

All stand surfaces shall be polished to a uniform No. 4 finish ensuring maximum ease in cleaning and maintaining brilliant appearance.

Sanitation . . .

Kettle stand and drain car stand shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed.

Installation . . .

Model TS/9S stands with separate drain cart have a 1½" drain connection for routing waste water to a nearby floor sink or waste water drain.

Origin of Manufactured . . .

Support stand shall be designed and manufactured in the United States.

Stand Order Guide . . .

Use this table when ordering a stand for Groen table top equipment.

For Equipment		Order Stand No.	
Model	Size	Stand Only	Stand w/ Drain Cart
TDB/6	10 qt	TS/9-1	TS/9S-1
TDB/7 or TDB/C	20 qt	TS/9-2	TS/9S-2
TDB/7 or TDB/C	40 qt	TS/9-2	TS/9S-2
TDH or TDH/C	20 qt	TS/9-3	TS/9S-3
TDH or TDH/C	40 qt	TS/9-3	TS/9S-3
TDH/PC	10 gal	TS/9-4	TS/9-4
TDB/7/TA/2	20 qt	TS/9-5	TS/9-5
TDB/7/TA/2	40 qt	TS/9-5	TS/9-5

Product Specifications:

Ship Weight . . .

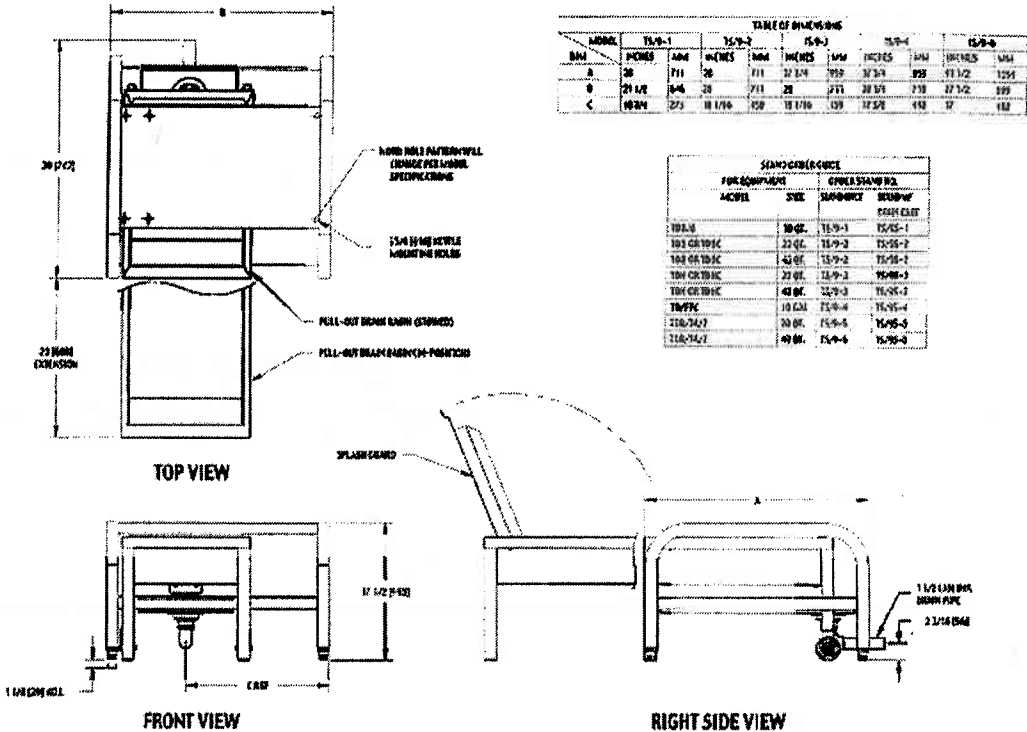
- TS/9-124700: 60Lbs
- TS/9-124701: 85Lbs
- TS/9-124704: 40Lbs
- TS/9-124883: 55Lbs

TS/9-127286: 65Lbs
 TS/9-127287: 90Lbs
 TS/9-136020: 60Lbs

Dimensions . . .

Models:

TS/9-124700 and TS/9-127286: 28"W, 28"D, 17 1/2"H
 TS/9-124701 and TS/9-127287: 28"W, 37 3/4"D, 17 1/2"H
 TS/9-124883 and TS/9-136020: 21 1/2"W, 28"D, 17 1/2"H
 TS/9-124704 and 18"W, 23"D, 16"H



Please check our [Restaurant Equipment World, Inc.](http://www.restaurantequipmentworld.com) site for an additional equipment selection of more than 20,000 items including this same type of equipment.

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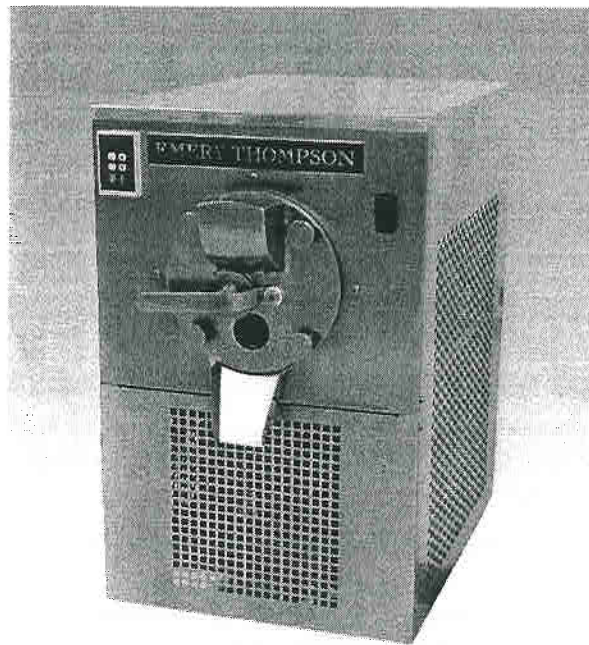


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CB-350 COUNTER TOP BATCH FREEZER



EMERY THOMPSON - CB-350
15350 FLIGHT PATH DRIVE - BROOKSVILLE, FL 34604
PHONE: 718-588-7300 - FAX: 352-796-0720

VISIT OUR WEBSITE AT EMERYTHOMPSON.COM
EMAIL: ETFREEZERS@AOL.COM

GOOD NEWS... Our new counter top, Infinite Overrun Control batch freezer is here!!! The latest addition to our product line will produce any air content of hard ice cream, Artisan Gelato, Sorbet, Granita, Frozen Lemonade, Sherbet and Italian Ices!

Built Emery Thompson Tough, you can add whole cookies, nuts, candies, fruits and chocolate chunks right into the

oversized opening while you are making your frozen desserts. Our all Stainless Steel front door will discharge your finished product in less than 30 seconds. **100% Made in the U.S.A.** this machine uses components and concepts from our larger **44** quart, **24** quart and **12** quart batch freezers. The drive is a precision made German transmission coupled with a 1-hp. motor. The refrigeration system is an ultra-quiet air-cooled 1 hp condensing unit. Like all Emery Thompson Batch Freezers, our new counter top is designed to run day in and day out for the next 40 years!

Our new Counter Top Batch Freezer is available to you direct at a price far lower than the competition - **\$7,600.00**. That's because it's **Made In America** where you pay no import duties *and* you are buying direct from the manufacturer!

Emery Thompson has been building the world's best batch freezers ever since we invented them 102 years ago! Call our president, Steve Thompson @ 718-588-7300 to order your new Emery Thompson now.

Model CB-350

Counter Top Batch Freezer – 19”W X 29”H X 24”D

Production 5-6 quarts per batch – 6 gal. (22.5 liters)
our.

1/220/60 Air-Cooled (380-440v. export available)

Shipping weight 220 Lbs.

All prices are F.O.B. factory Brooksville, Florida

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Brooksville, FL 34604
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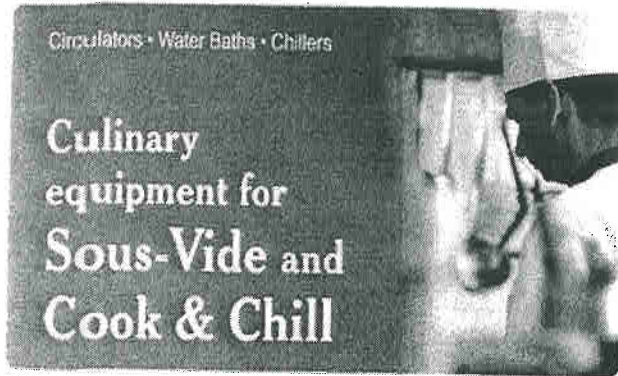
MODEL - CB-350 AIR COOLED

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Heating Immersion Circulators

Heating Immersion Circulators with attachment clamp for vessels up to 50 liters

Heating Immersion Circulators are available for vessels and cooking pots with a volume of up to 50 liters. The units are supplied with an attachment clamp for a wall thickness up to 26 mm. The clamp allows convenient fitting to vessels, such as stainless steel vessels used in kitchens for example. All wetted parts are made of high-quality stainless steel or plastic. The immersion depth is 16.5 cm. The integrated pump system allows an optimum bath circulation to ensure constant temperatures.



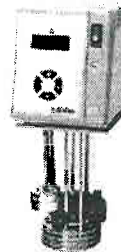
We recommend the protection grid 8970003

We recommend the protection grid 8970003



HOTLINE
☎ 800-458-5226

Model: ED
Order no.: 9115000
Working temp. range: +20...+100 °C
Temperature control: PID
Temperature stability: ±0.03 °C
Display resolution: 0.1 °C
Integrated Timer: No
Heater capacity: 1000 W
Pump capacity: 5.1 psi, 15 lpm



ME
9160000
+20...+200 °C
PID, cascade
±0.01 °C
0.1 °C
Yes
1000 W
6.5 psi, 11-16 lpm



Safety functions: High temperature cut-off, low liquid level protection

High temperature cut-off, low liquid level protection, high and low temperature warning functions

Further features: --

Connection for optional Pt100 core temperature sensor (e.g. for temperature measurement directly in the food), adjustable pump capacity, RS232 interface for PC connection

Classification (DIN 12876-1): 1 (NFL)

3 (FL)

Safety functions: High temperature cut-off

High temperature cut-off, low liquid level protection, high and low temperature warning functions

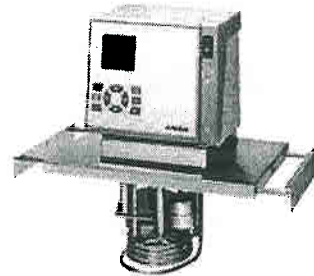
Further benefits: --

Connection for optional Pt100 core temperature sensor (e.g. for temperature measurement directly in the food), adjustable pump capacity, RS232 interface for PC connection

Supplied with attachment clamp, without bath tanks

Bridge Mounted Circulator with stainless steel bridge for large vessels up to 100 liters
 With the bridge (extendable from 31 to 66 cm / 12.2 to 26 inches) it can easily be placed on vessels. Immersion depth 12 to 19 cm (4.7 to 7.5 inches).

Model: SE-Z
Order no.: 9250218
 Working temp. range: +20...+300 °C
 Temperature control: ICC cascade
 Temperature stability: ±0.01 °C
 Display resolution: 0.01 °C
 Integrated Timer: Yes
 Heater capacity: 3000 W
 Pump capacity: 1.1 bar, 22-26 lpm
 Classification (DIN 12876-1): 3 (FL)
 Safety functions: High temperature cut-off, low liquid level protection, high and low temperature warning functions
 Further benefits: Connection for optional Pt100 core temperature sensor (e.g. for temperature measurement directly in the food), adjustable pump capacity, RS232 interface for PC connection

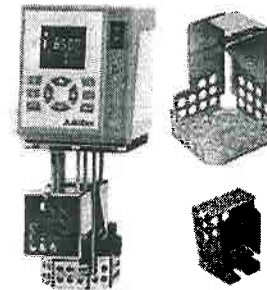


☐ Accessories

Model: Protection grid
 for Heating Immersion Circulators

Order no.: 8970003 for ED, EH, ME

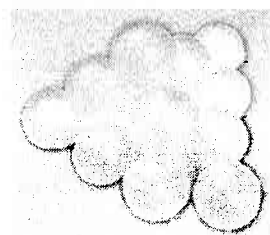
Description: Avoids the food getting in contact with the heater/pump or float. It is easily fitted and removed for cleaning



Model: Hollo balls, Polypropylene

Order no.: 8970010

Description: 1000 pcs., diameter = 20 mm
 The hollow balls reduce: heat loss, evaporation loss, oxygen input, odors, action of light



Model: Pt100 core temperature sensor
 for ME, SE-Z, HE
Order no.: 8981018

Length: 130 mm plus handle

Cable length: 1.5 m

Diameter: 1,6 mm (pointed end of sensor)

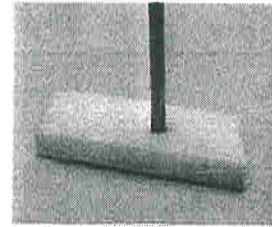
Description: Pt100 sensor with stainless steel pointed end and handle



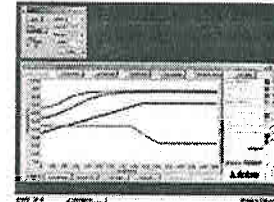
Model: Adhesive tape, 4m
 for Pt100 core temperature sensor

Order no.: 8970006

Length: 4 m
Description: To seal the puncture on the Sous-Vide plastic bag



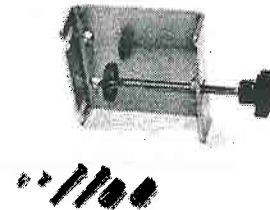
Model: 'EasyTemp' control software for ME, SE-Z, FP45-HE
Order no.: 8901102
Description: Free of charge software for control of a circulator with RS232 interface, for Microsoft Windows 2000/XP
[Download now](#)



Model: RS232 Interface cable, 2.5 m
Order no.: 8980073
Description: For connecting a circulator with RS232 to a PC



Model: Bath attachment clamp for wall thickness to 60 mm
Order no.: 8970421
Description: Attachment clamp for easy fixation of JULABO Heating Immersion Circulators ED and ME to vessels or cooking pots with wall thickness to 60 mm



Model: USB interface adapter cable
Order no.: 8900110
Description: For connecting JULABO instruments with RS232 interface to a PC via USB port, with 25-pin adapter and driver CD




Our tip: Use a timer for time control
 If a time-dependent cutoff of the units is required (e.g. after the cooking time is over), the use of a customary timer is recommended.



Attachments can contain viruses that may harm your computer. Attachments may not display correctly.

Todd Barrios

From: McLaughlin, Terry [terrym@julabo.com] **Sent:** Fri 10/24/2008 9:07 AM
To: Todd Barrios
Cc: Pristash, Christopher
Subject: Julabo quote- SE-Z
Attachments:  Julabo quote- NSU-LA- SEZ.pdf(38KB)

Hello Todd,

In follow up to our telephone conversation regarding your grant proposal for your Culinary Arts Department please find the attached quotation for the SE-Z Bridge Mounted Circulator.

Thank you for contacting Julabo for your temperature control needs. The requested information can be found attached, including a link for useful accessories.

For over 40 Years Julabo has been the premier manufacturer of temperature control baths and circulators. Julabo products are designed in Germany and assembled in the United States. Our brand name continues to be synonymous with quality and performance. We also lead the market in broadest product offerings, including:

- *Immersion Circulators*
- *Heating & Refrigerated Circulators/Baths*
- *Recirculating Coolers/Chillers*
- *Ultra-Low Temperature Circulators/Baths*
- *Presto® Temperature Systems from -80°C ... +250°C*

The equipment shown on the attached quotation offers high performance in a very compact size, excellent value, and is backed by Julabo's superior, responsive Technical Service and 2-year Warranty on Parts & Labor.

Please review the attached quote and specifications sheet, feel free to contact me directly at 1-800-458-5226 x1349 to discuss your needs.

Thank you and have a great day,

Technical Specifications:

http://www.julabo.com/us/p_datasheet.asp?Produkt=SE-Z

Useful Accessories:

<http://www.julabo-sous-vide.com/products1.htm>

Best,

Terry McLaughlin

Account Territory Manager, Southern USA

Julabo EAST Allentown, PA (610) 231-0250 x1349 Fax (610) 231-0260

www.julabo.com

When Temperature Matters

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QUOTE

JULABO EAST
754 Roble Road, Suite 180
Allentown, PA, 18109
(610)-231-0250
Fax: (610)-231-0260

Date: October 24, 2008
Account Mgr: Terry McLaughlin
Quote #: julabocr-543

SOLD TO:
Northwestern State University
342 Caspari St
Natchitoches, LA 71497

SHIP TO:
Northwestern State University
342 Caspari St
Natchitoches, LA 71497

Confirmed to: **Todd Barrios**

Line No.	Item No.	Description	Unit Price	Qty	Total Amount
1	9250218-3	SE-Z 230V/50-60Hz	\$4,200.00	1	\$4,200.00

Total Quote Price (without freight or taxes): \$4,200.00

Freight: \$25.20
Taxes: 0.00%

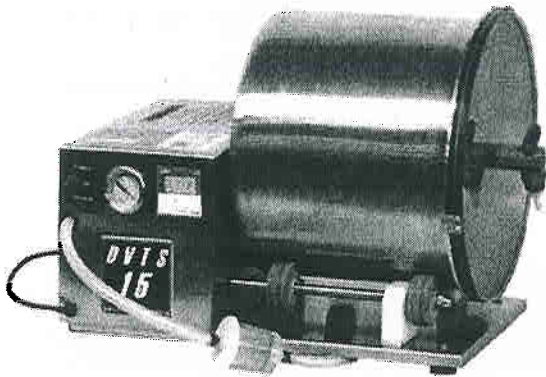
Terms and Conditions:

This Quote is good for 30 days from the date of the quote.

Shipping, handling, insurance and taxes are estimated, actual charges will be invoiced.

VariVac®

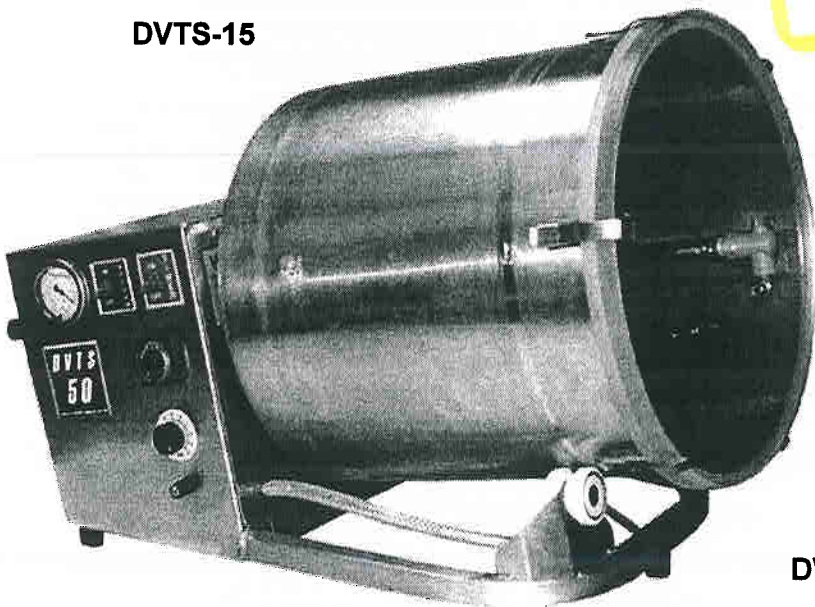
DVTS SERIES TABLE-TOP VACUUM TUMBLER



DVTS-15



DVTS-30



DVTS-50

All Models
Are Stainless Steel
Construction!

DVTS-15, DVTS-30, DVTS-50

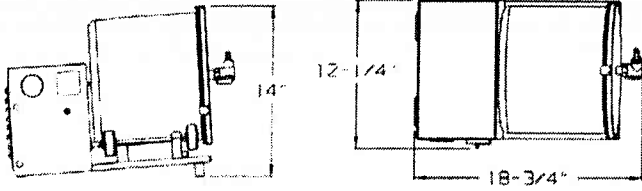
Perfect for restaurants, deli, meat market display case products and even home use
Internal Vacuum Pump ♦ LED timer (hours and minutes)
Easy to remove tank - just lift it off
Easy to clean ♦ Vacuum gauge ♦ Clear lid

2820 East Washington Blvd, Los Angeles CA 90023
323-268-8514 800-421-6265 323-268-6305 (fax) www.mpbs.com

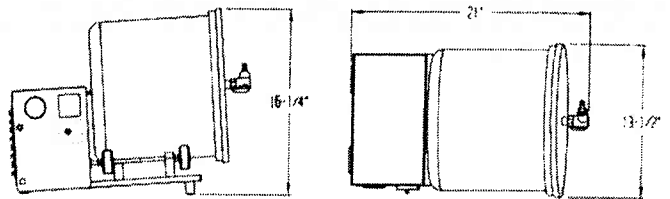
MPBS
INDUSTRIES

VariVac®

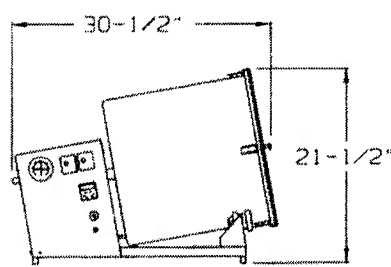
TABLE-TOP VACUUM TUMBLERS



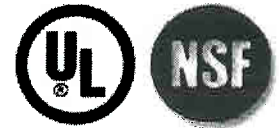
DVTS-15






DVTS-30



DVTS-50



◆◆ Technical Specifications ◆◆

Models	DVTS-15 	DVTS-30 	DVTS-50 
Power Supply	15 amps / 120 V / 60 Hz	15 amps / 120 V / 60 Hz	15 amps / 120 V / 60 Hz
Tumbler Speed	10 ½ RPM	9 RPM	0 - 18 RPM
Vacuum Pump	1/25th HP	1/25th HP	1/8th HP
Timer	LED read out (hours and minutes)	LED read out (hours and minutes)	LED read out (hours and minutes)
Maximum Capacity	15 lbs	30 lbs	50 lbs
Tumble Capacity	12 ½ lbs	25 lbs	44 lbs
Weight	26 lbs (Net)	29 lbs (Net)	83 lbs (Net)
Dimensions	12 ¼" x 18 ¾" x 14"	13 ½" x 21" x 16 ¼"	19 ¼" x 30 ½" x 21 ½"
Features	Vacuum Gauge, Timer, Tumble/Vacuum-Toggle Switch	Vacuum Gauge, Timer, Tumble/Vacuum-Toggle Switch	Tumbler speed-adjustable, Tumbler "Start" timer vacuum pump "Stop" - "Start" toggle

* All specifications are subject to change without notice

VariVac by MPBS Industries



2820 E. Washington Blvd.
Los Angeles, CA 90023-4217

323-268-8514 800-421-6265
323-268-6305 fax
www.mpbs.com

Quotation

Date	Quote #
10/13/2008	848

Name / Address
Northwestern State University Natchiteches, LA 71497 Att: Todd

Rep	Terms	Quote Expires on:
JS	Credit Card	10/14/08

Item	Description	Qty	Price	Total
36709-01	TUMBLER: DISCONTINUED, 15# VariVac Model 15, 120 volt / 15 amp / 60 hz, USA Made, Stainless steel construction , Internal vacuum pump 0-22 (In. Hg.), Weight: 26 lbs. Holds 6.5 liters w / 12.5 lbs product capacity Non slip four-wheel drive , Manual timer w / minutes Easy to remove tank	1	1,495.00	1,495.00T
36711-02	TUMBLER: 30# DVTS-30, 120 volt / 15 amp / 60 hz, / USA made, Non Slip Four Wheel Drive , (13 liters), 25 lbs production weight Speed: 9 RPM Stainless Steel Construction Clear lid Digital timer w/ minutes Easy to Operate Internal Vacuum Pump 0-22 (In. Hg.) Light Weight Only 29 lbs.	1	2,178.90	2,178.90T
36700-01	List Price \$2,421.00 TUMBLER: 40# LYCO W/1/7 HP PUMP List Price \$3,565.00 F.O.B Los Angeles	1	3,208.00	3,208.00T

Subtotal	\$6,881.90
Sales Tax (0.0%)	\$0.00
Total	\$6,881.90



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**#50501 Sausage Stuffer
Stainless Steel 5 Lb**

50501

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Out of Stock

Detailed Description

Another first from The Sausage Maker - a stainless steel 5 lb Sausage Stuffer for home use - no rust - ever! The streamlined design of this vertical sausage stuffer saves valuable counter space while allowing you to stuff sausages with a minimal amount of exertion. It comes equipped with a stainless steel pressure relief valve built into the piston head to prevent blowouts during stuffing. The removable cylinder makes clean-up a snap and the solid construction ensures years of dependable performance.

- Stainless Steel Frame
- Lubricomp Resin Gears
- Stainless Steel Threaded Rod
- Stainless Steel Hand Crank with Plastic Handle
- 304 Series, 18 ga Stainless Steel Cylinder - Food Grade, Won't Rust!
- Food Grade Plastic Piston Head with "O" Ring
- Stainless Steel Pressure Relief Valve to prevent blowouts during stuffing
- Set of Three Plastic Stuffing Tubes (5/8", 3/4", 1")
- Plastic Stuffing Tube Lock Nut
- Stainless Steel Base with holes for attachment to tabletop



Preview our
[Sausage Making DVD!](#)

Customer Service
Call Us Toll Free:
1-888-490-8525
Mon.-Fri. 8:30 - 4:30 EST

¡Hablamos Español!
[click here](#)

Product Dimensions:

- Overall Height: 16"
- Base: 9 1/2"L x 6"W
- Cylinder: 8"H x 6" dia.

Shipping to Canada?
click here

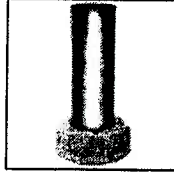


[Stuffer Parts](#)

[Operating Instructions](#)

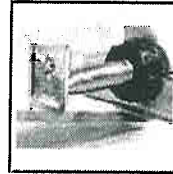


Related Products



More Details
#55021 Patty Attachment Locking Ring for 5 Lb. Sausage Stuffer
Your Price \$12.99

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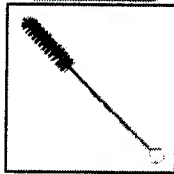
More Details
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More Details
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More Details
#31463 Stuffing Tube Cleaning Brush
Your Price \$2.99

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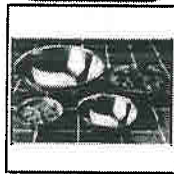
More Details
#31420 Silicone Lubricant
Your Price \$12.99

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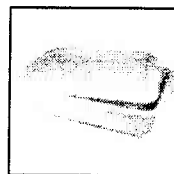
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#31410 Lubricating Grease - Food Grade
Your Price \$12.99

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#31303 Stainless Steel Mixing Bowls
Your Price \$29.99

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More Details
#31307 Compact Food Lug with Cover
Your Price \$25.99

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FoodSaver
VACUUM SEALING SYSTEM

Keeps food Fresh
up to 5x Longer

1-877-777-8042

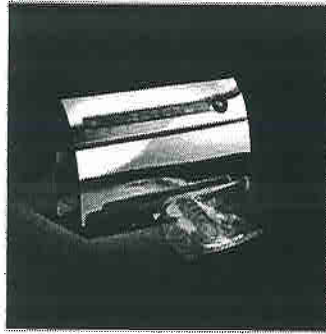
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FoodSaver® V3860 Vacuum Sealer Kit

The premium black chrome finish and extra pack-in items make this kit the state of the art in vacuum packaging. Features innovative new SmartSeal™ Technology - simply insert a FoodSaver® Bag and the machine does the rest - hands free. The V3860 safely packages moist, dry and delicate food and has a built-in retractable accessory hose, roll holder, cutter and bag opener. Liquid detection prevents spills and a marinate mode infuses food with flavor in minutes. Keep food fresh in airtight bags and canisters or use our lids and sealers to preserve wine and other goods in their own containers.

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Model # T000-18003
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Key Features

- Premium Black Chrome Finish
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- Auto Liquid Detection
- Marinate Mode
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- 1 - 11" x 10' FoodSaver® Roll
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- 1 - 2.5Qt Quick Mannator
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AIRMASTER™ AIRBRUSH SYSTEM

- Features adjustable air control for desired operating pressure
- Designed for the demanding cake decorator
- Quiet, sturdy, lightweight
- Case is constructed of high impact ABS plastic
- Built-in convenient airbrush holder
- Built-in air tank to eliminate pulsating
- Easy to reach on/off switch
- Enclosed design
- Heavy duty - piston cylinder pump delivers more than enough compressed air
- Maintenance free

MODEL: C3500

- **AIRBRUSH:** 5½" inch length (14 cm) solid brass, nickel-plated
- **COMPRESSOR:** Adjustable operating pressure from 1 psi to 35 psi. Single piston cylinder type, 110/120V or 220/240V
- **ELECTRIC:** 110/120V or 220/240V
- **WEIGHT:** 7 lbs. (3.1 kg)

KROMAJET™ AIRBRUSH SYSTEM

- The original cake decorator's compressor
- Designed for the low volume cake decorator
- Easy to reach on/off switch
- Will not blow holes or frosting off the cake
- Maintenance free

MODEL: A-2000

- **AIRBRUSH:** 5½" inch length (14 cm) solid brass, nickel-plated
- **COMPRESSOR:** 10 lbs. psi constant pressure
- **ELECTRIC:** 110/120V or 220/240V
- **WEIGHT:** 2 lbs. (1 kg)



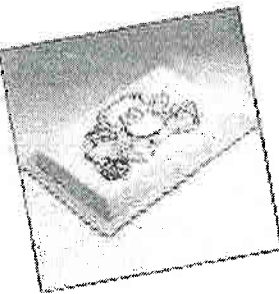
AIRMASTERSET-C3500



KROMAJETSET-A2000

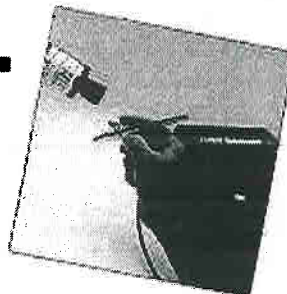
IT'S AS EASY AS...

1.



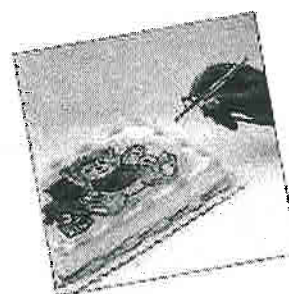
Begin with the outlined image created with your Kopykake projector.

2.



Place a few drops of color into the color cup.

3.



Spray delicate shades, fine lines or fill-in design and background.

ACCESSORIES

AIRBRUSH CLEANER

Developed to keep your airbrush in top condition. Reduces clogging, spitting, and color build-up.



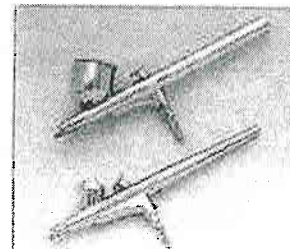
AIRBRUSHES

- Designed for the cake decorator
- Well balanced pen-like feel
- Internal mix to ensure good spray coverage
- Single action design
- Crown needle cap to prevent spitting

Choose between two sizes:

Small - AB018

Large - AB025





AIR BRUSH, AIR BRUSH COLOR, BOOKS and Videos

Our Airbrushes are designed for use on cakes, pies, cookies, etc. The air flows at the correct speed and will not blow holes in the icing, as would regular painting air brushes. Create colorful special effects with professional quality equipment!

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SUGARCRAFT'S HOME-MENU

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NOTE: **What one person thinks of our Airmaster Airbrush!** *Thank you getting my Airmaster out to me so quickly. It arrived yesterday afternoon. As you suggested I practiced on paper towels. This is a wonderful machine. Have worked with other airbrushes on art projects. What a difference. This one, no pun intended, blows the others away. The best feature is the ability to adjust the air flow. Again, thank you. Elsbeth*

AIR BRUSH SYSTEMS

Don't Blow Holes in Your Frosting!

NO RETURN - NO EXCHANGE - ALL SALES FINAL

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AIR BRUSH SETS

MANUFACTURER'S LIMITED 20 DAY WARRANTY: IF ANY MANUFACTURED PARTS ARE DEFECTIVE THE MANUFACTURER WILL REPLACE THEM AT NO CHARGE, BUT YOU WILL BE REQUIRED TO PAY FOR THE SHIPPING FEES TO RETURN IT TO THEM.



Kopy Kake® AIR MASTER® Complete SYSTEM

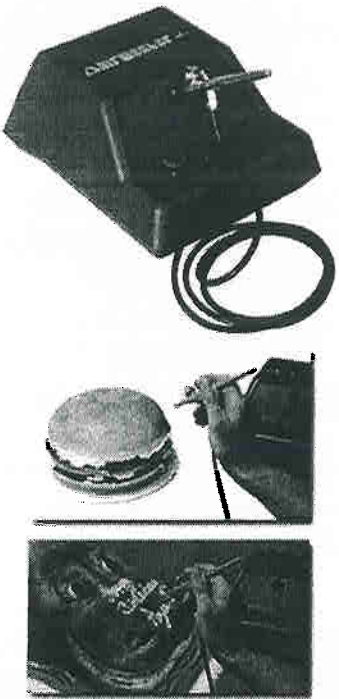


The AIRMASTER System was designed for heavy duty use, and has a built-in air accumulator tank to eliminate pulsation. Preferred choice of high volume and in-store bakeries. The AIRMASTER has a bleed control valve allows the user to select a desired airflow. A slight turn of the knob allows you to select low pressure for very delicate work, all the way up to a large overall spray pattern. The piston type compressor is a sturdy, clean, quiet, fully enclosed and needs no maintenance. Delivers 10-25 PSI, which is perfect even for fine lines and delicate shadings. This unit will handle heavier materials, as well as liquid airbrush food colors. Highest quality, and made of precision machined brass, with chrome-nickel plated finish. The constant airflow type allows the user to adjust the flow of color by a slight backward movement of the airbrush trigger allowing more options in spraying capabilities vs the Kroma Jet System. Example: When spraying icing flowers the color is almost as if it was made with colored icing! *Requires special colors shown below. [SPEC sheet](#)

Includes compressor, air brush, 6 foot hose and Instructions. [COLORS](#) sold separately

AMERICAN 110 volt #C3500R \$250.00

EUROPEAN 220/240 Volt #C3502R-INT \$265.00

EUROPEAN MODEL: MUST HAVE VERBAL OR WRITTEN VERIFICATION THAT YOU DO WANT THE FOREIGN MODEL BEFORE WE SHIP. Sugarcraft is not responsible for your wrong choice! Plug and voltage will not work in the US and it is not returnable.

	<p>1 <input type="button" value="Order"/></p>
	<p>Badger Air Brush Complete System with Instructional DVD Our new Sugarcraft Bakery Airbrush System with Instructional DVD will be the best investment that you will make for your airbrush needs. This convenient top feed airbrush not only has a rotational gravity feed for simple jobs but also has an adapter stem which allows bottles to be placed on the bottom for larger jobs. The recoiling 10 foot hose will stretch and coil back up to prevent possible hazards. The diaphragm 30 PSI compressor includes a mini air regulator gauge and never needs oil or lubrication. Includes on/off switch with a 6 foot three prong plug. Includes six plastic 1 oz. bottles with caps and lids. Only weighing 9 pounds with rubber feet to help reduce vibrating. One year warranty including ETL Certification.</p> <p>AMERICAN 110 volt #90701/t705c \$295.95 <input type="button" value="1"/> <input type="button" value="Order"/></p> <p>EUROPEAN 220/240 volt #90705 \$325.95 <input type="button" value="1"/> <input type="button" value="Order"/></p>
	<p>Kopy Kake® Kroma Jet® Complete System</p> <p>The KROMA JET is sturdy, clean and quiet. And very small! Housed in an attractive case it needs no maintenance. The airbrush is made of precision machined brass, and has a chrome-nickle plated finish. Perfect for the small shop or the home cake sugar crafter or decorator. This system delivers 10 PSI, which is perfect for fine lines and delicate shadings using liquid airbrush food colors. A constant airflow system, which allows the user to adjust flow of color by a slight backward movement of the airbrush trigger.</p> <p>*Requires special colors shown below.</p> <p>Includes compressor, air brush, 6 foot hose and Instructions. <u>COLORS</u> sold separately</p> <p>AMERICAN 110 volt #A2000 \$160.00 <input type="button" value="1"/> <input type="button" value="Order"/></p> <p>EUROPEAN 220/240 Volt #A2002-INT \$175.00 <input type="button" value="1"/> <input type="button" value="Order"/></p>

AIRBRUSH REPLACEMENT PARTS

for use with the Kroma Jet and Air Master Air brush Systems

NO RETURN - NO EXCHANGE - ALL SALES FINAL

Projector Bulbs for use with all KopyKake Models.

All orders* placed by 4:00 PM (EST) M-F (except holidays) will ship the SAME DAY

TESTED DAILY 13-OCT

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& Proudly Made In America

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Gourmet Chocolate Ingredients,
Tools, Equipment & Supplies
For Spectacular Chocolate Creations

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Chocolate is
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Have Questions? We Can Help!

Type your question here and click the button to talk to an experienced Chocoholic.

Live Chat by LivePerson

Tempering Equipment

Real chocolate contains cocoa butter, which is extracted from the cocoa or cacao bean. Cocoa butter is an expensive ingredient which has some unusual characteristics or quirks. Because of the nature of cocoa butter, real chocolate requires going through a special procedure during the melting process called **tempering**, which re-establishes the cocoa butter crystals, giving the cooled and finished chocolate the proper sheen, snap and taste.

Additionally, and of vital importance, tempering prevents bloom, where the cocoa butter separates from the cocoa solids and comes to the surface, turning the chocolate whitish or grayish in color. If you are making candy or dipping items that won't be consumed within a day or so, tempering is absolutely mandatory for all real chocolate.

Find It on this page

- [Classic Tempering Stone](#)
- [Tempering Machines](#)
- [Parts & Accessories](#)
 - [Revolution 1](#)
 - [Revolution 2](#)
 - [Revolution X3210](#)
 - [Revolution Delta](#)
 - [ACMC Table Top Temperer](#)

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info@chocoley.com

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- [Coloring For Fountains](#)
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- [Molding](#)
- [Dipping and Enrobing](#)
- [Sugar Free Chocolate](#)
- [Compound Chocolate](#)
- [Candy Melts](#)
- [Dipping and Enrobing](#)
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- [Chocolate Colorings](#)
- [Chocolate Flavorings](#)
- [Cream Centers & Caramel](#)
- [Caramel & Chocolate Apples](#)

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- [Plastic Sheet Molds](#)
- [Cast Aluminum Molds](#)
- [Polycarbonate Molds](#)
- [Chocolate Tools](#)
- [Chocolate Dipping Tools](#)
- [Thermometers](#)
- [Tempering Equipment](#)
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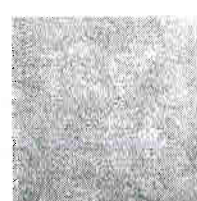
Chocolate Candy Making Kits

- [Chocolate Candy Making Kits](#)
- [Kid's Chocolate Candy Making Kits](#)
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Gifts

- [Gift Certificates](#)

Classic Tempering Stone - 18" x 18"



Chocoley brings back the "art" of chocolate making with the classic tempering stone. Our special non-porous stone is superior to marble and granite, which have a somewhat porous surface and are less efficient at drawing the "heat" out of the chocolate. This tempering stone is the perfect acquisition for the hobbyist or aspiring chocolatier's kitchen. Large enough surface area to efficiently "work" your melted chocolate without monopolizing the entire kitchen.

Get professional results when tempering small batches, without having to invest in mechanized equipment. Cushioned rubber feet provide non-slip protection to table or countertop working surface.

Also, the perfect work surface for making your confections & moving directly to the refrigerator.

Use two stones when two people are working together, when preparing two flavors, when adding nuts or other ingredients, when spreading the chocolate out thin to cut strips/ribbons/shapes, or when a larger smooth work surface is needed.

Product Code	Description	Size	Price	
CHOST101	Classic Tempering Stone - 18" x 18"	1 Stone	\$39.95	ORDER
CHOST102	Set of two Classic Tempering Stone - 18" x 18"	2 Stones	\$54.95	ORDER

Chocoley is pleased to offer tempering machines manufactured by chocolate industry leaders.

ALL tempering machine orders will ship directly from the respective manufacturers' warehouse. Please allow 7-10 days for fulfillment of your equipment order plus adequate UPS Ground delivery time. If shipping outside of the 48 continental states, please call for shipping charges. Any repair, maintenance & warranty issues will be handled directly between the customer and the manufacturer.

Revolution 1 by ChocoVision

A great little tabletop tempering machine, the Revolution 1 is your ticket to simplifying the tempering process.

- Designed for the hobbyist, homemaker, bakery, coffee shop, restaurant and hotel.
- Modestly priced, this machine can melt and temper a minimum of 4 oz. to a maximum of 1.5 lbs. in 30 minutes or less.
- User friendly features and operating procedures that anyone can follow.
- 2 key stroke operation. Choose your flavor (milk, dark or white chocolate) and press "Go," the temperature is adjusted automatically (No manual temperature settings).
- High impact ABS plastic housing (Easy to

- clean).
- Forced hot air heating system.
- "Easy clean" Lexan control panel.
- Removable polished stainless steel bowl (Dishwasher safe).
- High impact ABS plastic baffle (Dishwasher safe).
- Wear resistant molded scraper.
- 110V Standard, 60 Hz
- Weight: 7 lbs.
- 12.5" W X 10.5" D X 5.25" H

INCLUDES:

- 1 year parts & labor warranty (service provided directly by ChocoVision)
- Instruction manual
- 1 mold, 1 dipping tool, 3 pack of scrapers, Cleaning brush

SPECIAL BONUS: \$35 Chocoley Gift Voucher
(voucher cannot be used on tempering equipment or custom chocolate molds)

Important Notice: (Effective 5/24/08)
The ChocoVision Rev 1 will ship in approx. 1 to 2 business days from the date of order.

Product Code	Description	Quantity	Price
CVREV1	Revolution 1 by ChocoVision with \$35 Chocoley Gift Voucher	1	\$429.00 ORDER

Revolution 2 by ChocoVision

Taking it up a notch with some exceptional added features not found on the Revolution 1, ChocoVision's Revolution 2 is the right choice for the serious hobbyist or culinary professional with small batch requirements.

- Melts, tempers & holds a minimum of 4 oz. to a maximum 1.5 Lbs. of chocolate within 2/10ths of a degree, all in about 30 min.
- Manual temperature adjustment (up to 130°F during the Melt Cycle, 100°F in Temper Mode).
- Easy to read LED digital display presents temperature data in either Fahrenheit or Celsius.
- Bowl pause
- Overnight (standby) Mode.
- High impact ABS plastic housing (Easy to clean).
- Forced hot air heating system.
- "Easy clean" Lexan control pad.
- Convenient "Overnight (standby) Mode"
- Removable polished stainless steel bowl (Dishwasher safe).
- High Impact ABS plastic baffle (Dishwasher safe).
- Wear resistant molded scraper.
- 110V Standard, 60 Hz
- Weight: 7 lbs.
- 12.5" W X 10.5" D X 5.25" H



INCLUDES:

- 1 year parts & labor warranty (service provided directly by ChocoVision)
- Instruction manual
- 1 mold, 1 dipping tool, 3 pack of scrapers, Cleaning brush

Important Notice: (Effective 5/24/08) The ChocoVision Rev 2 will ship in approximately 1 to 2 business days from the date of order.

SPECIAL DOUBLE BONUS: \$45 Chocoley Gift Voucher, plus a 3 Pc. Stainless Steel Dipping Tool Set - \$12.95 Value (voucher cannot be used on tempering equipment or custom chocolate molds)

Product Code	Description	Quantity	Price
CVREV2	Revolution 2 by ChocoVision, \$45 Chocoley Gift Voucher, 3 Pc. Stainless Steel Dipping Tool Set	1	\$549.00 ORDER

Revolution X3210 Version 4.8 by ChocoVision

Professional stainless steel construction and state-of-the-art design and technology, this NSF approved, space efficient little marvel is the solution for production facilities or when a novice wants to produce the same breathtaking results as a seasoned chocolatier.



- Consumer**
 - Cream Whippers
 - Soda Siphons
 - Chargers
 - iSi Basics
 - Parts & Accessories
- Foodservice**
 - Whippers
 - Soda Siphons
 - Chargers
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Thermo Whip™ - Polished Stainless - Pint
\$149.99 Item Number: 2470



[+ larger view](#)

- Purchase Featured Item w/ Chargers:**
- Cream Chargers - 5 Pack** \$6.99
 - Cream Chargers - 10 Pack** \$9.99
 - Cream Chargers - 24 Pack** \$16.99

ADD CHECKED ITEMS TO SHOPPING CART

Place Your Order

Availability: **In Stock**
Usually ships within 1 business day.

Quantity:

Check Out: **ADD TO SHOPPING CART**

Product Description [email a friend »](#)

The iSi Thermo Whip™ is the first food whipper with thermal capabilities. In fact, the Thermo Whip, with its patented technology, is iSi through and through, but with an added dash of flexibility and an additional pinch of innovation built right in! First of all, it can keep contents cold for up to eight hours. No refrigeration needed. Second, it can keep ingredients hot - without the need to reheat - for up to three hours. Third, you can take the Thermo Whip with you wherever it's needed, buffet, catered event, whatever. Or use it to help free up limited refrigerator space, keep it filled with what you need to save unnecessary steps. Perfect for creating and storing your most delicate soups, sauces, gravies, whipped creams, light desserts, and Espumas. 1-pint capacity.

- Will keep its contents cold, without refrigeration, for up to 8 hours at room temperature.
- Will keep its contents warm, without reheating, for up to 3 hours independent of a bain marie or warming appliance.
- Can be used to free up scarce refrigerator space.
- Can save steps by eliminating trips to the refrigerator.
- Portable, so it's perfect for use in places where no refrigeration or reheating source is available. It can actually increase menu flexibility for serving away from the food preparation area.
- No matter how warm or cold the contents, double-wall construction keeps the Thermo Whip cool to the touch.
- Visible maximum filling line helps standardize food preparation.
- Improves product yield by reducing the need to shake the bottle each time the Thermo Whip is removed from the refrigerator.
- Improves consistency of content appearance by maintaining a constant temperature of each serving.
- Handsome style fits into any décor . . . and speaks volumes about good taste.
- NSF certified.
- HACCP compliant.
- Industrial dishwasher safe.
- Two-year warranty.



SOMERSET *dough solutions*

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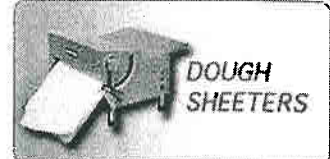
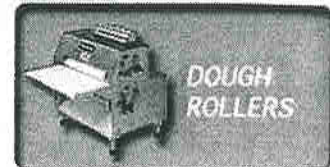
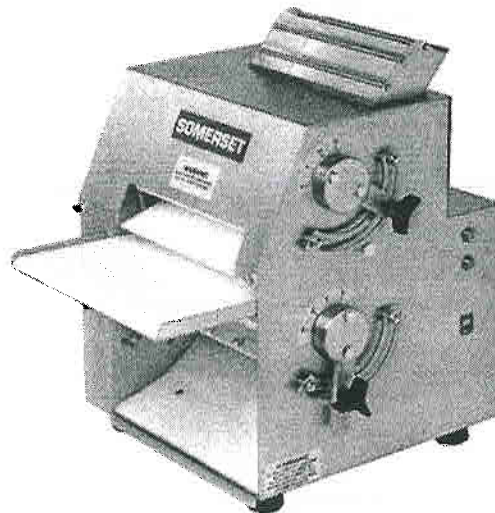
Our Products : Dough Rollers

CDR-1100 Dough Roller (11")



Somerset CDR-1100 Dough Roller - Makes up to 11-inch Pizzas

The Somerset CDR-1100 Dough Roller enables your food service workers to create up to 400+ pieces per hour and up to 11-inch pizzas. This dough roller works great if you have limited space for a dough roller, but need dependable, heavy-duty machine power to meet the demands of your food service business. Whether you own a pizzeria, bakery, or other food service establishment, you'll find the Somerset CDR1100 Dough Roller to be both economical and productive.



Standard Features of CDR-1100

CDR-1100 offers a number of standard features for simplicity, productivity, and easy maintenance and cleaning. It features safety sensors for automatic shutoff. Its synthetic rollers help eliminate dough build up, thus, giving you more formed dough than wasted dough with every use. CDR1100 is made of sanitary stainless steel with a heavy-duty welded construction. It has spring loaded scrapers that can easily be removed for cleaning.

The CDR1100 has an ergonomic, all-in-front operation design that makes it easy to use with minimal effort. Simple handle adjustments allow for precise uniform dough thickness every time. The maintenance-free drive mechanism is isolated from the roller area. The CDR-1100

uses a gear motor that is heavy-duty with 1/4 horsepower, maintenance free, single phase, 115V, 60Hz or 220V, 50Hz. Sealed ball bearings are used, which are permanently lubricated.

Somerset CDR1100 is safe, simple, and easy to clean and operate!

Uses for the Somerset CDR-1100 Dough Roller

CDR-1100 can be used in any food service establishment including pizza shops, bakeries, Italian restaurants, hotel restaurants, school or company cafeterias, delis, or any food service company with high demands for dough-based products. Dough rollers are often used to make pizzas, pie crusts, pita bread, sweet dough, tortillas, and other delightful treats.

Somerset CDR-1100 Dough Roller Measurements

The CDR-1100 dough roller measures 21 inches tall from the leg to the tip of the hopper. From the roller (back) to the tip of the front plate, it is 19 inches long. The unit's width is 13.5 inches (15 inches including the knobs on the side). The rollers are 3.5 inches (8.89 cm) in diameter by 11 inches (27.94 cm) in length. The legs measure 1 inch and are sanitary with rubber boots.

The shipping weight of the Somerset CDR-1100 Dough Roller is 80 lbs (36.29 kgs).

ROLLERS: 3.5" (8.89cm) Dia. by 11" (27.94cm)
Length

FINISHING: All Stainless Steel

SCRAPERS: Synthetic, spring loaded, removable

BEARINGS: Sealed bearings, permanently lubricated

SHIP WEIGHT: 80lbs. (36.29Kgs)

GEAR MOTOR: Heavy duty 1/4 HP maintenance free
Single Phase, 115V, 60Hz or 220V, 50Hz

LEGS: 1" Sanitary with rubber boots

This product is USDA approved and listed.

<Back to Dough Rollers Main Page
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978-667-3355 or 800-772-4404, somerset@smrset.com
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OCT 21, 2008

QUOTE

Page 1 of 2
18543454


Project:
10212008

Attn: Todd

From:
Dustin Bennett
Louisiana Food Service Equip
1181 Highway 71 South
P. O. Box 519
Lecompte, LA 71346-9761
(318) 776-5011 Fax: (318) 776-5011

To:
Todd Barnett
Northwestern State University
Natchitoches, LA
(318) 357-5816

Freight is NOT included in the following prices

Item	Qty	Description	Sell Each	Sell Total
1	1 ea	 SOMERSET® DOUGH ROLLER Somerset Ind. Model No. CDR-1100 Somerset® Dough Roller, 1/4 HP, front operation, 11" synthetic rollers, manual roller adjustable, fixed speed, safety sensors, spring loaded scrapers, s/s welded construction, large hopper, 1" rubber boots, UL, NSF, CSA, CE, USDA	2,277.00	2,277.00
	1	Please contact factory to verify pricing		
Extended Total for Item No. 1				2,277.00
			Total	2,277.00
			Grand Total	2,277.00

Louisiana Food Service Equip



DOUGH ROLLER MODEL CDR-1100S

Makes Pizza up to 11" (27.94 cm) in diameter.

Compact tabletop 12" x 12.5" (30cm x 31.75cm) footprint.

Production 500 to 600 pieces per hour.

Easy to use...no skill required.

Front operated double pass.

PERFECT FOR:

Pizza

Calzones

Pie Crust

Pita Bread

Tortillas

Rofi

Foccacia

Pasta

FEATURES:

Synthetic rollers, eliminate dough build up

Safety sensors for automatic shut-off

Compact design, ideal to use in limited space

Sanitary, heavy duty, all stainless steel construction

Spring loaded scrapers for easy removal

Maintenance free drive mechanism, isolated from the rolling area

Safe...Simple...Easy to operate...easy to clean

SPECIFICATIONS:

ROLLERS: Synthetic 3.5" (8.89cm) dia. by 11" (27.94cm.)

SCRAPERS: Synthetic, spring loaded, removable

DRIVE: Maintenance free chain driven, sealed, self lubricated

MOTOR: Heavy duty 1/4 HP 1 Phase, 115V, 60Hz or 220V, 50 Hz

WEIGHT: 80 lbs. (36.29 kgs)

DIMENSIONS: l=13.5" (34.29 cm), w=14" (35.56 cm), h=21" (53.34 cm)

OPTIONAL EQUIPMENT:

Foot pedal switch, for easy (hands off), turn On/Off operation

Multi-thickness stops for various dough thickness setups

Optional power selection 220V 50Hz or 60Hz