



## Healthy Retail Access Program Application City of Madison



APPLICANT INFORMATION	
Primary Contact Name: Chris Brockel	
Total Project Amount: <span style="float: right;">366,987</span>	
Healthy Retail Funds requested: 95,605	
Agency/Organization/Group Name (Legal Entity Name) and Address: <span style="float: right;">Madison Northside Planning Council, Inc. 1219 N. Sherman Ave. Madison, WI 53704</span>	
Telephone #: 608-204-7017	Email: <a href="mailto:feedmanager@feedkitchens.org">feedmanager@feedkitchens.org</a>
Applying as a:	
<input type="checkbox"/> Retailer <input checked="" type="checkbox"/> Non-Retail Organization	
Are you a SNAP-approved retailer through the US Department of Agriculture (USDA)?	
<input type="checkbox"/> Yes      USDA FNS #: _____ <input checked="" type="checkbox"/> No – if no, do you plan on becoming a SNAP-approved retailer?	
PROJECT INFORMATION	
You may attach additional information at the end of this application. Photographs, price estimates, testimonials, and other secondary sources are <b>highly</b> recommended.	
1. Please describe, in detail, the proposed project (500 word maximum):	
<p>FEED is a 5,400 sq ft facility with 5 distinct production spaces, each equipped with commercial food production equipment. Most of this equipment is original to FEED, and, of those items, many were used when installed at FEED. FEED is a 24/7 facility that never closes to our members. After 12 years of continuous use, equipment at FEED is well worn and is reaching the end of its useful life. When equipment needs repair or replacement we don't have a lot of choice at FEED but to spend the money for a fix or replacement as entrepreneurs here are dependent on that equipment to operate their businesses.</p> <p>We are requesting support from HRAP for the purchase of three vital resources:</p> <p>FEED has a 40 gallon tilt skillet in the facility that is not only original to the building, but was 17 years old when placed here. A tilt skillet is a versatile piece of equipment that allows the preparation of a variety of foods in large batches. The tilt skillet can be used to fry, simmer, steam, saute, grill, and hot water bathing for canning. It is a heavily used resource in the facility and ours is showing major signs of wear and it could stop functioning at any time. The pilot light on the tilt skillet struggles to stay lit and it is a bit of an operation to get it re-lit. If staff is not around at the time it needs lighting, many entrepreneurs at FEED struggle to fix it themselves, which slows or stops production. A new tilt skillet is quoted to us at \$38,587, a cost which FEED cannot cover on our own without doing serious fundraising which would take time and, during which, would seriously slow down or even halt certain production.</p> <p>A blast chiller is the second piece of equipment we are requesting. A blast chiller would be new to our facility, and is the most requested additional resource when entrepreneurs at FEED are asked. A blast chiller is a refrigeration unit designed to rapidly cool or freeze food. This process minimizes the time food spends in the danger zone, helping to meet food safety standards while preserving texture, flavor, and overall product quality. The use of a blast chiller to cool hot food extends the life of our walk-in cooler, where hot foods do not belong. It also creates a better product for frozen foods as rapid freezing helps avoid the formation of ice crystals. A new blast chiller has been quoted to us for \$25,527 a cost which is prohibitive for us.</p> <p>Finally, we are requesting a combi-oven. A combination oven is an oven that uses three methods of cooking: convection, steam, and a combination of steam and convection. The versatility of a combi-oven allows you to steam, poach, roast, fry, bake, stew, and braise food all with one unit. FEED has a combi-oven that is perhaps the most used single piece of equipment in the facility. Ours was purchased new, but after twelve years of continuous use is wearing out. We have been quoted a price of \$24,635 for a new combi-oven.</p>	

2. What are the top three objectives of this project? Please refer to the HRAP program goals below: (500 words maximum)
  - Increasing healthy food access to low-income individuals and families
  - Supporting food enterprise development and entrepreneurship
  - Increasing healthy food choice and improving health outcomes
  - Increasing culturally appropriate foods in identified Areas of Focus

*Examples:*

1. *Become a certified SNAP-approved retailer within 6 months of receiving funding*
2. *Increase fresh food inventory and sales by >25% within the first year*

FEED Kitchens is a project of Madison Northside Planning Council and operates as a nonprofit. FEED occupies an important space in our local food system by providing a middle-of-food-chain processing facility that can transform local farm product into value added foods. FEED also has the mission of providing access to shared kitchen and food business incubator services to populations that have historically been unable to access such spaces. This is done by keeping pricing as low as possible and through strategic partnerships in the community. The current makeup of the 90 entities working at FEED is 70% people of color and 55% women owned businesses. In its 12 years of operation Entrepreneurs at FEED have generated over \$17.5 million in gross revenue that has been circulated in our local economy. There have also been 40 businesses that have graduated from FEED into their own bricks and mortar or co-packing arrangements, adding to the depth and richness of our local culinary scene.

Despite all the success of FEED, we have no consistent baseline funding and struggle to break even on an annual basis. We exist on our own earned revenue from kitchen and storage rental and fill in the gaps through donations, grants, and our annual event, Taste the Future. Because we want to stay true to our mission and keep pricing accessible, raising pricing at FEED is done carefully as we don't want to price low income entrepreneurs out of our space and have a facility that is only available to folks with deep pockets or networks of supporters.

The top three objectives of this project are:

1. Supporting food enterprise development and entrepreneurship. Big ticket equipment repairs and replacement are onerous for FEED Kitchens and puts pressure on our budget and certainly has the possibility of overwhelming us to the point where we can't maintain the facility or provide the service. Should FEED go away, a big hole will be left in the middle of our local food supply chain.
2. Increasing culturally appropriate foods in identified Areas of Focus. The existence of FEED and our mission of accessibility has meant the growth of a wide variety of cuisines from around the world that would not be available otherwise. FEED currently hosts entrepreneurs from Africa, Southern Asia, the Caribbean, Latin America, the Middle East, the Mediterranean, and the Philippines. While these vendors don't sell on a daily basis in low food access areas, many of them reside in those areas and are building wealth and community by operating a business, many of them go out of their way to do special events in their community to share their cuisine and culture, and their very existence means that the foods they provide will be more available to the consumers who are looking for them.
3. Increasing healthy food choice and improving health outcomes. The very existence of diverse entrepreneurs providing culturally appropriate foods means that families will have access to familiar food choices, and that access will allow them to make healthier decisions by eschewing highly processed foods that are historically available.

**3. LETTERS OF INTENT AND SUPPORT ARE STRONGLY RECOMMENDED – PLEASE ATTACH**

- **Letters of Intent** provide commitment from a partner showcasing their intent to provide services towards project goals
- **Letters of Support** conveys enthusiasm for the project from community stakeholders.

Letters of support attached:

1. Jolly Frog - Food Cart/Catering
2. Madison Manna dba Sweet & Chill Ice Cream - Small Batch Ice Cream direct to consumer
3. Thornton Creamery - Small Batch Ice Cream direct to consumer
4. Chrysalis - Chrysalis Pops, local fruit/vegetable infused popsicles
5. Cafe Costa Rica/Mango Man Sauces - Food Cart/Catering, Bottled sauces direct to consumer & wholesale
6. Madame Chu's Delicacies - Jarred Sauces/Condiments direct to consumer & wholesale

4. Do you want to be connected with our partners at the [University of WI System Food Finance Institute \(FFI\)](#) to learn more about business development?

- Yes
- No

If so, please indicate your areas of interest below:

- Business plan development/update
- Marketing assistance
- Financial planning
- Grant-writing assistance
- Market research
- Bookkeeping
- Social Media
- Certification and Licensing
- Other:

Please provide a general timeline in the table below:

Activity Description	Estimated Start and Completion Dates
Re-bid equipment pricing due to Jan.1 increases	1/1/2026 - 1/20/26
Order Equipment	2/20/25 - 2/28/2026
Receive and Install Equipment	3/15/26- 3/31/2026

## BUDGET SUMMARY

Please include a project budget that includes:

- Construction costs
- Materials costs
- Labor costs
- Descriptions for how City dollars would be utilized
- Itemized list of any in-kind donations from other funders, lenders, or supporters that are contributing to the project.
- Attach: Price estimates for all City funding requests

Item	Description	Total Cost	Amount of City Dollars Requested	Amount of Other Revenues/In-kind Support
<i>Example: Cooler</i>	<i>Walk-in 6x10</i>	<i>\$5,000</i>	<i>\$5,000</i>	<i>\$0</i>
<i>Example: Labor for Cooler Install</i>	<i>6 hours</i>	<i>\$750</i>	<i>\$0</i>	<i>\$750</i>
<b>Tilt Skillet</b>	60 gallon, gas fired	<b>39,693</b>	<b>39,693</b>	
<b>Blast Chiller</b>	<b>Electric</b>	<b>25,527</b>	<b>25,527</b>	
Freight on Blast Chiller		<b>400</b>	<b>400</b>	
<b>Combi-Oven</b>	<b>Gas</b>	<b>24,635</b>	<b>24,635</b>	
Freight on Combi-Oven		<b>400</b>	<b>400</b>	
<b>Delivery to FEED</b>	<b>Set up/Installation</b>	<b>750</b>	<b>750</b>	
Electrical/Plumbing upgrades		<b>4,200</b>	<b>4,200</b>	
<b>2026 Property Tax</b>		<b>23,382</b>		<b>23,382</b>
Equipment Repairs/Maintenance	<b>Budgeted for 2026</b>	<b>17,000</b>		<b>17,000</b>
Utilities (water, gas, electricity)	<b>Budgeted for 2026</b>	<b>63,000</b>		<b>63,000</b>
Trash & Recycling	<b>Budgeted for 2026</b>	<b>12,000</b>		<b>12,000</b>
<b>Payroll</b>	<b>Budgeted for 2026</b>	<b>118,000</b>		<b>112,000</b>
Kitchen Consumables (labels, gloves, towels, cleaning)	<b>Budgeted for 2026</b>	<b>38,000</b>		<b>38,000</b>
<b>Total Costs</b>		<b>366,987</b>	<b>95,605</b>	<b>271,382</b>

**SUPPLEMENTARY MATERIALS (Optional)**

Please include any additional materials that may clarify, strengthen, or support your application. **Photographs, price estimates, testimonials, and other secondary sources are highly recommended. Additional materials can also be attached as appendices via Word Doc, PDF, Excel spreadsheet, etc**

Price quotes from Kessenich's Restaurant Supply are included as an attachment to this application.

Spec sheets for each piece of equipment requested are attached.

Total FEED Kitchens budgeted expenses for 2026, not including the HRAP requested dollars, are \$375,000

# Kessenich's



**To:**  
 Madison Northside Planning Council/FEED Kitchens  
 Chris Brockel  
 121 North Sherman Ave  
 Madison, WI 53704  
 608-204-7015 (Contact)

**Project:**  
 Madison Northside Planning Council/FEED Kitchens -  
 updated 1/7/26  
 1219 North Sherman Ave  
 Madison, WI 53704

**From:**  
 Kessenich's Ltd  
 Martee Mikalson  
 3226 Progress Road  
 Madison, WI 53716  
 608-249-5391  
 (608)843-0515 529 (Contact)

Job Reference Number: 25322

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>COMBI OVEN, GAS</b>  Alto-Shaam Model No. 7-20G PRO Prodigy™ Pro Combi Oven/Steamer, gas, boiler-free, countertop, (7) 18" x 26" full size sheet or (16) 12" x 20" full size hotel pan (GN 1/1) capacity, Wi-Fi enabled control with steam/convection/combi cooking modes, programmable cool-down, SafeVent™ steam venting, removable "T" style temperature probe, (3) power levels, (5) cleaning levels, triple-pane door, (2) side racks with (8) non-tilt support rails, (4) shelves, high efficiency LED lighting, door hinged right, stainless steel construction, adjustable stainless steel legs, 98,000 BTU, EcoSmart®, cULus, UL EPH Classified, CE, IPX5, EAC, ENERGY STAR®	\$19,556.30	\$19,556.30
	1 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	1 ea	12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)	\$776.67	\$776.67
	1 ea	Alto-Shaam Certified Chef provides complimentary support and training on all Alto-Shaam combi ovens		
	1 ea	It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, provide a means of water treatment that would meet the compliance requirements with the manufacturers water quality standards published on the product spec sheet. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturers warranty		
	1 ea	Alto-Shaam Prodigy Factory Authorized Installation Program (First unit only) ((NET) NO FURTHER DISCOUNTS APPLY)	\$1,307.78	\$1,307.78
	1 ea	Installation Program includes: 1. Travel within 60 miles (120 miles round-trip) of installer 2. Pre-installation site survey 3. Professionally reviewed and managed installation process 4. Assembly of purchased equipment 5. Assembly of any accessories 6. Placement and leveling of unit 7. Connection to existing utilities within three feet of unit 8. Mechanical to ensure proper function (Note: Installation of units outside of the 60-mile radius will require additional travel charges to be payable by the customer. To verify coverage within 60 miles, please submit a service agent inquiry to travel-quotes@alto-shaam.com. Please include site name & address in your email inquiry.)		
		Installation Program does not include: 1. Delivery to end user location 2. Unit must be within five feet of and have a clear and unobstructed path to final destination 3. Special licensing or permits 4. Overtime travel or labor 5. Removal of packing material 6. Removal and scrapping of old unit 7. Installation kit		
	1 ea	Specify gas type		
	1 ea	Natural gas		
	1 ea	TURBO without Smoker, standard		
	1 ea	120v/60/1-ph, 6.8 amps, .84kW, 12 AWG, NO cord or plug		
	1 kt	5021522 Installation Kit, for gas combi ovens, CPVC, rated up to 20.0 amps, per oven ((NET) NO FURTHER DISCOUNTS APPLY)	\$965.56	\$965.56
	1 ea	Note: Please refer to Installation Program brochure for kit contents		
	1 ea	Wifi, standard		
	1 ea	Single		
	1 ea	5037355 QTI1+CR Water Filter System for single combi or Converge ovens, (1) CTO-Q10 activated carbon cartridge, reduces chlorine & sediment, (1) CTOS-QCR catalytic carbon cartridge, reduces chloramine; outlet pressure gauge, water-shut off valve, bypass valve; 3/4" inlet, 3/4" outlet; NOTE: hardware for mounting to a wall and connection hoses are not included; ((NET) NO FURTHER DISCOUNTS APPLY)	\$466.67	\$466.67
	1 ea	NOTE: Factory Authorized Installation Program (above) MUST be selected for water filtration field install option to become available		
	1 ea	Water Filter System Field Install Program, single or stacked ovens ((NET) NO FURTHER DISCOUNTS APPLY)	\$326.67	\$326.67
	1 ea	300-05828 CTO-Q10 Replacement Cartridge, activated carbon cartidge, reduces chlorine & sediment	\$76.65	\$76.65
	1 ea	300-05832 CTOS-QCR Replacement Cartridge, catalytic carbon cartidge, reduces chloramine	\$116.56	\$116.56
	1 ea	Removable "T" style temperature probe, standard		
	1 ea	CE-46991 Alto-Shaam, Concentrated Oven Cleaner, Quantity 50 tablets per container (75 gram tablet size). (Replaces CTP/CTC cleaner, CE-36354)	\$84.23	\$84.23
	1 cs	CE-24750 Combitherm® Spray Cleaning Liquid, (12) 1 quart containers per case	\$123.10	\$123.10
	1 ea	CE-27889 Scale Free™ deliming product, 4 lb. bottle, citrus-based, non-corrosive	\$51.18	\$51.18

Item	Qty	Description	Sell	Sell Total
	1 ea	BH-38059 Clean-out Brush, 60" long	\$30.45	\$30.45
	1 ea	5016083 Stand, Large, Feet, Shelf, 7-20 & 10-20 Combi, 37-3/4"w x 34-5/16"d x 24-7/16"h (958mm x 871mm x 620mm)	\$753.24	\$753.24
			<b>ITEM TOTAL:</b>	<b>\$24,635.06</b>
1.1	1 ea	<b>FREIGHT ON COMBI</b> Kessenich's Ltd Model No. INBOUND FREIGHT Cost for inbound freight from vendor to Kessenich's	\$400.00	\$400.00
			<b>ITEM TOTAL:</b>	<b>\$400.00</b>
2	1 ea	<b>BLAST CHILLER FREEZER, REACH-IN</b> Alto-Shaam Model No. QC3-40 Quickchiller™ Blast Chiller, reach-in, self-contained, (18) 12" x 20" pan capacity, touch control with (20) preset menu options, (3) temperature probes, quick freeze soft-chill hard-chill and holding modes, automatic defrost cycle, HACCP, stainless steel interior and exterior, (4) 6" legs, cULus, NSF	\$25,112.77	\$25,112.77
	1 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	1 ea	Five (5) year limited compressor warranty standard		
	1 ea	115/208-230v/60/1-ph, 16.0 amps, 3.7 kW, 9 ft cord and plug NEMA 14-20P, standard		
	1 ea	Right-hand door swing		
	1 st	5014751 5" (127mm) caster kit, for mobile floor standing applications	\$343.50	\$343.50
	1 cs	CE-46829 Alto-Shaam, Non-Caustic cleaner, (6) 32 oz bottles	\$70.39	\$70.39
			<b>ITEM TOTAL:</b>	<b>\$25,526.66</b>
3	1 ea	<b>FREIGHT</b> Kessenich's Ltd Model No. INBOUND FREIGHT Cost for inbound freight from vendor to Kessenich's	\$400.00	\$400.00
			<b>ITEM TOTAL:</b>	<b>\$400.00</b>
	1 ea	<b>TILTING SKILLET BRAISING PAN, GAS</b> Crown (Middleby) Model No. GMTS-60 Tilting Skillet, gas, 60 gallon capacity, hydraulic lift, solid state thermostat, temperature light, tilt & safety switch, electronic ignition, spring assisted cover, removable pour strainer, 304 stainless steel construction, cabinet base, 6" legs, adjustable flanged feet, 100,000 BTU, 1/2 HP, NSF, CSA Star, CSA Flame	\$37,994.22	\$37,994.22
	1 ea	Domestic Shipping, inside of North America		
	1 ea	Standard one year limited warranty		
	1 ea	Natural Gas		
	1 ea	120v/50/60/1-ph, cord and plug, standard		
	1 ea	TVT-2 2" tangent draw off valve includes perforated strainer (location as per spec)	\$1,236.60	\$1,236.60
	1 ea	Etched markings, gallon, standard		
	1 ea	SF-12 Single pantry faucet with 12" swing spout	\$462.58	\$462.58
			<b>ITEM TOTAL:</b>	<b>\$39,693.40</b>
2.2	1 ea	<b>DELIVER</b> Kessenich's Ltd Model No. DELIVER Inside delivery, uncrate, and rough set in place for all floor-set equipment during standard business hours and non-union labor. Cost includes removal of trash generated by unpacking of equipment.  Cost excludes unpacking faucets, drains, gas hoses, counter equipment, or wall-mounted equipment, these products will be placed on tables or in a storage area.  All final inter-utility electric, gas, steam, disposal, control wiring, and water connections, all final set to include caulking, securing, mounting of shelving, securing of equipment to the floor, and caulking by others.	\$750.00	\$750.00
			<b>ITEM TOTAL:</b>	<b>\$750.00</b>
2.3	1 ea	<b>ELECTRIC &amp; PLUMBING</b> Custom Model No. CUSTOM ELECTRIC AND PLUMBING BY LICENSED TRADES	\$4,200.00	\$4,200.00
			<b>ITEM TOTAL:</b>	<b>\$4,200.00</b>
			Subtotal	\$95,605.12
			Total	\$95,605.12

**CONDITIONS OF SALE:**

By signing this order, you are indicating that you are an authorized signatory and able to execute this agreement.

W-9 form as well as a Sales Tax Exemption or Resale Certificate must be provided with sale if not already on file with Great Lakes Ventures.

Credit can be established with Great Lakes Ventures upon receipt of completed credit application. Terms are established by Great Lakes Ventures' Accounting Team only and will be communicated upon completed review.

Warehousing includes receiving equipment and storing product until jobsite is ready. Warehousing exceeding 30 days beyond initial delivery date will be subject to storage charges.

Changes or cancellations made to this quotation by the Equipment Owner after equipment is ordered from the manufacturer will result in change, cancellation, crating, restocking, credit card fees/bank fees, and/or freight charges. These charges are the responsibility of the Equipment Owner.

Returns of new, unused equipment is contingent upon manufacturer's approval and their returns/restocking policy. Returns will result in crating, 20% restocking, freight charges, and cleaning charges, if necessary. Requests for return must be made within three days of delivery of equipment to site and prior to equipment being hooked to utilities or used. Credit will be given only after manufacturer's credit is received by Great Lakes Ventures.

Special or custom-ordered equipment is non-returnable and includes, but is not limited to, ventilation & rooftop equipment, walk-ins, counters, cooking suites, etc. Equipment hooked up to utilities or used is not returnable. Custom equipment requires 50% down payment regardless of terms established with Great Lakes Ventures.

Great Lakes Ventures reserves a purchase-money security interest in each unit of equipment or item of property listed herein in the amount of its purchase price. These interests will be satisfied by payment in full. A copy of this agreement may be filed with the appropriate State authorities at any time after signature of the Equipment Owner as a financing statement to perfect Great Lakes Ventures' security interest.

When receiving drop-shipped equipment, inspect product and packaging prior to signing for it. Once accepted, Equipment Owner accepts responsibility and conditions of the product. Great Lakes Ventures assumes no responsibility for drop-shipped equipment with visible or concealed damage once product is accepted. Great Lakes Ventures may assist with your freight claim as a courtesy if notified within 48 hours of receipt of damaged product. Such assistance does not imply successful resolution of claim.

All new equipment shall have standard manufacturer's warranties unless otherwise specified.

No salesperson or agent of Great Lakes Ventures is permitted to make any verbal contract or promise that in any way conflicts with the verbiage in these Terms & Conditions. Any modifications of these Terms & Conditions must be approved in writing by either the Sales Manager or Vice President of Great Lakes Ventures.

Pricing contained in this document is confidential. You agree that pricing provided shall not be

disclosed to unauthorized or competitive parties.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$95,605.12

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Rene Perez, Owner  
Jolly Frog Food Cart & Catering  
1219 N. Sherman Ave.

December 12, 2025

City of Madison Economic Development Division  
215 Martin Luther King, Jr. Blvd, 3rd Floor

To Whom It Concerns:

I operate Jolly Frog Food Cart and Catering, featuring Mexican cuisine, out of FEED Kitchens. I am offering this letter in support of Madison Northside Planning Council's Healthy Retail Access Program (HRAP) application for equipment upgrades at FEED Kitchens.

All three pieces of equipment being requested for FEED Kitchens will have a positive effect on my business and, I can say from my years of experience and observation at FEED, they will do the same for most businesses there. With FEED being a busy place, having access to a well-functioning tilt skillet allows me to prepare large quantities of food during a single production time, package it and store it in the cooler, and then heat and serve off my cart or at catering jobs. The ability to do this means that I am not fighting for premium kitchen space in the morning when all the other food carts are prepping for the day. Access to the tilt skillet keeps me, and others who use it, out of the morning chaos and creates space for FEED to bring in other entrepreneurs to use the space.

The blast chiller/freezer would work hand-in-hand with my tilt skillet production as it allows me to quickly cool foods before moving them to the walk-in cooler. The quick cool allows me to clear the building faster as I don't have to wait for hot items to reach safe cold storage temperatures. This cooling also puts less pressure on the walk-in cooler as improperly cooled foods can do damage to condenser units, putting businesses at risk should a cooler or freezer malfunction.

Finally, the combi-oven is a widely used piece of equipment by almost all members of FEED as it provides so many versatile cooking and reheating options.

The importance of access to functioning and up-to-date equipment cannot be understated in its importance to the entrepreneurs at FEED. We are all scrambling to make better lives for ourselves and our families and depend on access to resources that work properly.

Thank you,

Renee Perez

Rene Perez, Owner  
Jolly Frog Food Cart & Catering  
1219 N. Sherman Ave.

December 12, 2025

City of Madison Economic Development Division  
215 Martin Luther King, Jr. Blvd, 3rd Floor

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Thank you,



Renee Perez

Madison Manna d/b/a Sweet & Chill Ice Cream  
1341 Morrison Street, #1  
Madison, WI 53703  
206-604-0467  
madisonmannallc@yahoo.com

December 16, 2025

Dear Chris,

I am writing in support of Feed Kitchen's attempts to obtain new equipment for the facility. As you know, my partner Emily and I are starting a new ice cream business where we are making our product at Feed. Our business model is based specifically on providing tasty alternatives to products that are otherwise laden with sugars and high carbohydrates. We use an innovative and relatively new sweetener called "allulose," that does not taste like an alternative sweetener because it is not an artificial sweetener like NutraSweet and other non-sugar alternatives. Allulose is a sugar, with the same molecular formula as glucose, but it does not raise blood sugar or cause weight gain like carbohydrates.

We are hopeful that our ice creams will present diabetic and other sensitive populations with a healthier option with taste equal to or surpassing other frozen treats. To that end, our mission statement includes a public health component in our attempts to provide the most delicious ice creams we can possibly conjure up.

The timing of your attempts to obtain new equipment could not have been better for our business. The combi-oven and tilt skillet are perfect for the accompanying flavor ingredients we plan to add to our product, which will benefit from those specialized kitchen products as we prepare them to add to the ice cream base. It goes without saying that a blast/chiller or freezer will help with ice cream production reducing production times and allowing our business to thrive through greater efficiencies.

We are fully supportive of the application for all of these new items. I assure you too that the benefit to our business will be a benefit to the public good, as our business model is built on creating improved health outcomes and tasty alternatives to current products on the market for the citizens of Madison, Wisconsin.

Sincerely, Clinton Newman



Thornton Creamery  
6516 Monona Drive #242  
Monona WI 53716

Monday, December 15, 2025

City of Madison  
Madison, WI

**Re: Letter of Support for FEED Kitchen Equipment Funding Application**

To Whom it may concern,

Thornton Creamery is an artisan creamery company that specializes in allergen friendly products. We are in support of FEED Kitchen's application for funding to acquire new equipment.

FEED Kitchen plays a vital role in supporting local food production, and we strongly believe that the addition of the proposed equipment, including a blast chiller/freezer, will greatly enhance their and our operations. This will be especially beneficial in preserving our product quality, ensuring better taste and texture, and maintaining optimal conditions for product longevity. These improvements will directly support our production needs when working with FEED Kitchen, allowing us to produce products that are consistently high-quality and safely handled.

We wholeheartedly support FEED Kitchen's application for funding and encourage the City of Madison to approve this request, as it will have a meaningful impact on local food producers and the broader community.

Thank you for your consideration.

Sincerely,  
Mark Hutchins  
Co-Founder  
Thornton Creamery  
Contact@Thorntoncreamery.com



Chrysalis Inc.  
1342 Dewey Court  
Madison, WI 53703  
608-256-3102  
info@workwithchrysalis.org  
WorkWithChrysalis.org

Ashley Staley, Clubhouse Coordinator  
Chrysalis Pops  
1342 Dewey Ct.  
Madison, WI 53703

December 16th, 2025

To whom it may concern,

We are writing to provide support for the application submitted by Chris Brockel of the FEED kitchen in Madison, WI for new kitchen equipment.

We are writing on behalf of Chrysalis Pops. We are a Madison based business that creates frozen fruit pops made with locally sourced organic ingredients. We have been members of the FEED kitchen since 2016, and have used the space to create a high quality product we can take pride in. While the current ovens and walk-in freezer are useful and necessary tools, we see a need for additional upgraded equipment to be available. We are excited at the possibilities that new kitchen equipment might provide, including the increased efficiency in our making and packaging process and the quantity of frozen Chrysalis Pops we might be able to produce.

We believe having access to the Blast Freezer and a Combi oven would be of great benefit to our small business, as well as other businesses who utilize the FEED kitchen to supply food products to our community.

We are in support of the application. Thank you for your consideration.

Sincerely,

Ashley Staley  
Chrysalis Pops  
Chrysalis Inc



**Cafe Costa Rica**  
Madison, Wisconsin  
December 17, 2025

To Whom It May Concern,

I am writing in support of FEED Kitchens' application for funding to purchase new shared-use kitchen equipment, including a combi-oven, tilt skillet, and blast chiller/freezer.

Cafe Costa Rica is a Madison-based food business that values access to well-maintained, commercial-grade kitchen infrastructure. FEED Kitchens plays an important role in supporting local food producers by providing shared production space and essential equipment.

The proposed equipment additions would strengthen FEED Kitchens' overall capacity and benefit the broad range of vendors who utilize the space. A modern combi-oven and tilt skillet would improve reliability and efficiency for high-volume food preparation, while the addition of a blast chiller/freezer would support safe, rapid cooling and freezing, preserving product quality and reducing strain on shared cold storage systems.

We support FEED Kitchens' request for funding and appreciate the City of Madison's consideration of this application. Investments in shared-use kitchen infrastructure are vital to sustaining and growing the local food economy.

Sincerely,

Thony Clarke  
CEO  
Cafe Costa Rica  
mangomancooks@gmail.com

Madame Chu Delicacies  
3282 Edmonton Dr  
Sun Prairie, WI 53590

City of Madison

December 19, 2025

To Whom It Concerns:

My name is Josey Chu and our company represents Madame Chu Delicacies. We are writing this letter in support for the upgrading of FEED Kitchens. Madame Chu has been a member of FEED Kitchens since 2017. We make our Ginger Garlic, Sambal Nyonya, Satay Peanut condiments at FEED Kitchens, along with many other products for Dane County Farmers Market and other pop-up events. FEED Kitchens has been instrumental to us as a small business. In fact, we were able to survive the pandemic and provide sauces for our customers to buy from the grocery stores and online because FEED Kitchens remained open. This is a place we call home and is a safe place with support for good manufacturing practices.

As a small food manufacturer, we are unable to buy a million dollar facility with added millions of dollars in equipment costs only to be in debt and in extreme financial hardship. FEED Kitchens is the source for many of small businesses to grow and expand without taking on the financial burden of commercial food processing equipment. FEED Kitchens equipments have been heavily used by food carts, food processors, caterers and several nonprofits. Much of the equipment is well used and is needing to be replaced or upgraded. Please consider supporting FEED Kitchens. We and other small businesses need FEED Kitchens to operate, continue to grow, create jobs, pay taxes and contribute to our community.

FEED Kitchens is a community asset that must be protected and cared for the community it serves. FEED does a great job in keeping the facility accessible to all, but in order to do so they need to raise major funds to keep the facility up to industry and food safety standards.

Supporting FEED Kitchens now will ensure that the capacity of our region to supply its own food will continue to grow over the next ten years. Taking care of FEED will also free up folks who are professionals in food business incubation to think about and act to continue to increase production capacity in our region.

Sincerely



Josey Chu



Job: \_\_\_\_\_ Item# \_\_\_\_\_



# GAS CABINET BASE HYDRAULIC TILTING SKILLET



GMTS-60

### OPERATION SHALL BE BY:

- Natural Gas
- Propane Gas

Gas fired skillet operating on 115 VAC, 1 Phase, 60Hz

### STANDARD FEATURES:

- 1/2 H.P. hydraulic tilting system for smooth and precise tilting action
- Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover
- 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface
- All stainless steel exterior
- Pour lip strainer
- Solid state temperature control
- Solid state electronic ignition

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> 220 VAC, 1 phase, 50 Hz (GSVS-1)        | <input type="checkbox"/> Steam pan insert (SPI-60)                            | <input type="checkbox"/> Single pantry faucet & bracket with 68" pot filler (SP-RSH) |
| <input type="checkbox"/> Etched liter markings (LMS-226)         | <input type="checkbox"/> 12" Single pantry faucet with swing spout (SF-12)    | <input type="checkbox"/> Double pantry faucet & bracket with 68" pot filler (DP-RSH) |
| <input type="checkbox"/> 2" draw off valve with strainer (TVT-2) | <input type="checkbox"/> 12" Double pantry faucet with swing spout (DF-12)    |  |
| <input type="checkbox"/> Correctional Package                    | <input type="checkbox"/> 3" Stainless steel faucet plumbing enclosure (SPE-1) |  |
| <input type="checkbox"/> Pan carrier (PC-3)                      |   |  |

### STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Crown model **GMTS-60** gas fired hydraulic tilting skillet, AGA/ CGA and NSF certified.

The unit shall have a spring assisted hinged stainless steel cover, complete with handle and a no drip condensate guide.

The pan body shall have a sloped front, be front hinged for tilting and easy pour control, comes complete with removable pour lip strainer, and with etched gallon markings.

The pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning.

Cooking surface shall be 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over entire cooking surface.

The pan shall be mounted on a heavy duty welded angle constructed frame fitted with 6" (152 mm) stainless steel legs with 4 adjustable flanged for securing to the floor.

Enclosed with #4 finish type 304 stainless steel with removable side panels and two stainless steel front cabinet doors.

All controls are mounted in the cabinet base which include a solid state thermostat, temperature light, tilt switch, electronic ignition, tilt safety switch and hydraulic lift system powered by a 1/2 HP electric motor for smooth and precise tilting action.

The high limit thermostat is located on the pan bottom.

Cooking temperatures are between 100°F and 450°F (38°C and 232°C).

Gas supply to the burners automatically shuts off when the pan is tilted.

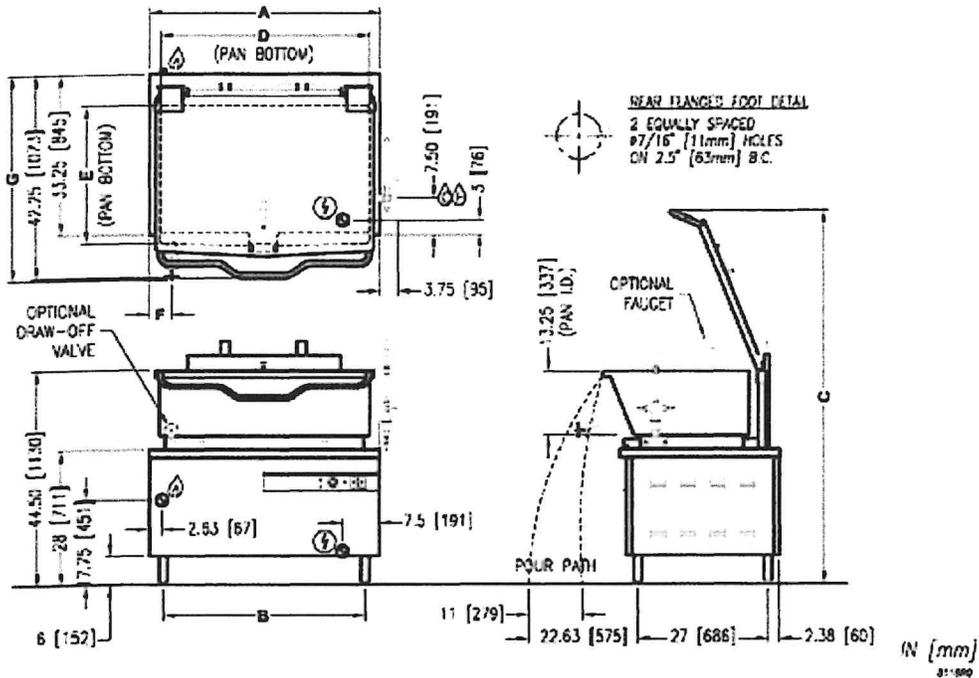


Approval Notes: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Models:  GMTS-60

GMTS-60



**SERVICE CONNECTIONS**

- ELECTRICAL CONNECTIONS: Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hz, single phase with grounding wire. 10 Amp minimum supply.
- GAS CONNECTION: 3/4" IPS. A gas shut-off valve is installed in supply piping.
- COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- HOT WATER: 3/8" O.D. tubing to optional faucet (OPTIONAL)

**DIMENSIONS**

MODEL	CAPACITY	A	B	C	D	E	F	G	
								Ø2	Ø3
GMTS-60	60 Gallons (227 liters)	48" (1219 mm)	42" (1067 mm)	77.50" (1969 mm)	42.88" (1089 mm)	23" (584 mm)	4.75" (121 mm)	42.63" (1083 mm)	46.5" (1181 mm)

**GAS CHARACTERISTICS**

MODEL	GAS SUPPLY		
	BTU/HR	KW/HR	Supply Pipe Pressure (W.C)
			Natural 6" - 14" (152 mm - 356 mm)
GMTS-60	100,000	29.3	

\* For use on non-combustible floors only.

**SPECIFICATIONS**

MODEL	CAPACITY		
	BTU	GALLON	LITER
GMTS-60	100,000	60	226

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
GMTS-60	925 lbs. [420 kg]	Side Back	3"[76 mm] 6"[152 mm]

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



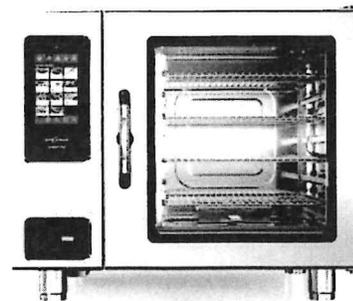
# Prodigi™ Pro 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—the most demanding kitchens.

ALTO-SHAAM.



7-20 Pro

## Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F (30°C to 302°C)

- 7** Seven full-size sheet pans;  
Sixteen\* GN 1/1 pans, two rows deep  
[\*one less on models with smokers]  
14 half-size sheet pans

## CAPACITY

Two side racks with eight non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails  
168 lb (76 kg) kg product maximum  
105 quarts (133 liters) liters volume maximum  
Four (4) wire shelves included.

## Copper Installation kits

Base kit selection on amp draw found in electrical table

### Electric

- 20A [5026970]
- 30A [5026932]
- 40A [5026972]
- 50A [5026973]
- 80A [5026974]
- 125A [5026977]
- 175A [5026978]
- 200A [5026979]

### Gas

- 20A [5026980]
- 30A [5026933]
- No cord [5026971]

## CPVC Installation kits

Base kit selection on amp draw found in electrical table

### Electric

- 20A [5021521]     125A [5021529]
- 30A [5021519]     150A [5021530]
- 40A [5021525]     200A [5021531]
- 50A [5021526]     250A [5021531]
- 80A [5021527]

### Gas

- 20A [5021522]
- 30A [5021520]
- No cord [5021524]

## Configuration for Electric Models (select one)

- Turbo [Increased energy usage for quicker preheat and recovery times]
- ECO [Designed for energy conservation—reference power requirements]

## Configuration for Gas Models (select one)

- Natural gas                       Propane

## Electrical (select one)

- 120V 1ph (Gas only)                       208–240V 1ph (Gas only)
- 208–240V 3ph                                       440–480V 3ph

## Door swing (select one)

- Right hinged
- Recessed door, optional (not available on ventless hood models)

## ChefLinc connection

- Wi-Fi (standard)                                       Ethernet (optional)

## Options (select all that apply)

- Ventech™ Hood\*                                       Ventech™ PLUS Hood\*
- CombiSmoke® feature—smoke hot or cold with real wood chips (not available on units with Ventech hoods or units with security devices)
- Automatic grease collection system

\*Electric models only

## Cleaning (select one)

- Automatic tablet-based cleaning system (standard)
- Automatic liquid cleaning system (optional)

## Probe choices

- Removable, quick-release, T-style probe [PR-37158] (standard)
- Removable, single-point, sous vide probe [PR-36576] (optional)
- Removable probe with stop for grease collection [5035704]

## Security devices for correctional facility use

- Optional base package (not available with recessed door): includes tamper-proof screw package
- Anti-entrapment device [5017157] (optional)
- Control panel security cover [5017145] (optional)
- Hasp door lock (padlock not included) [5017144] (optional)

## Water treatment

- RO System OPSI75CR/5 [5031203]
- Water filtration system [5037355]

## Extended warranty

- One-year warranty extension

## Installation options (select one)

- Alto-Shaam Factory Authorized Installation Program — available in the U.S. and Canada only
- Installation Start-Up Check — available through an Alto-Shaam authorized service agency

Accessories [reference accessory catalog]



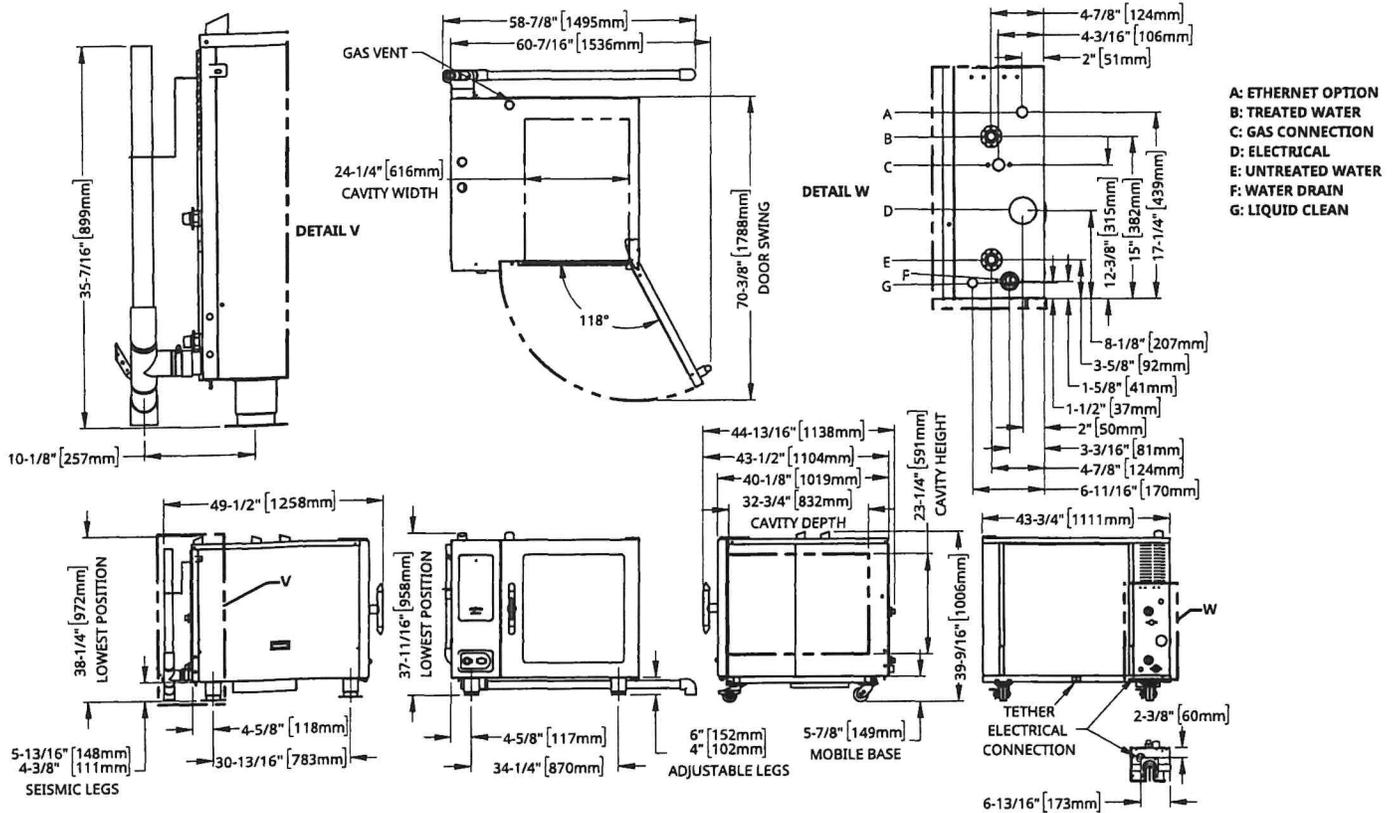
COA# 5760  
Electric models only



# Prodigi™ Pro 7-20 (E/G)



## DIMENSIONS — standard door



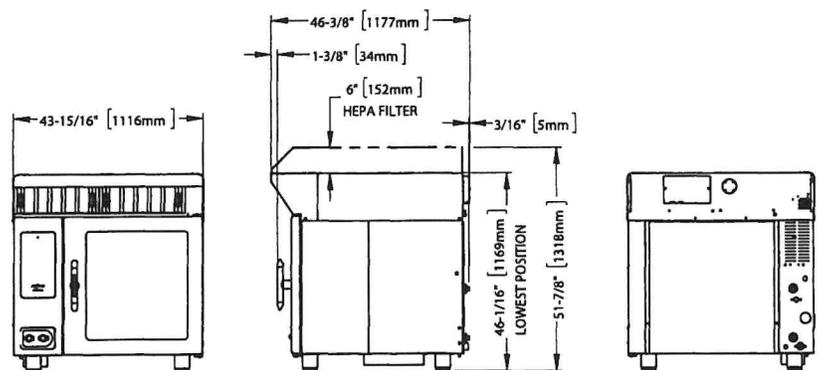
Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)*	Ship Weight*
56" x 49" x 51" [1422mm x 1245mm x 1295mm]	Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

\*Domestic ground shipping information. Contact factory for export weight and dimensions.

## OVENS WITH VENTECH® HOOD

Electric only



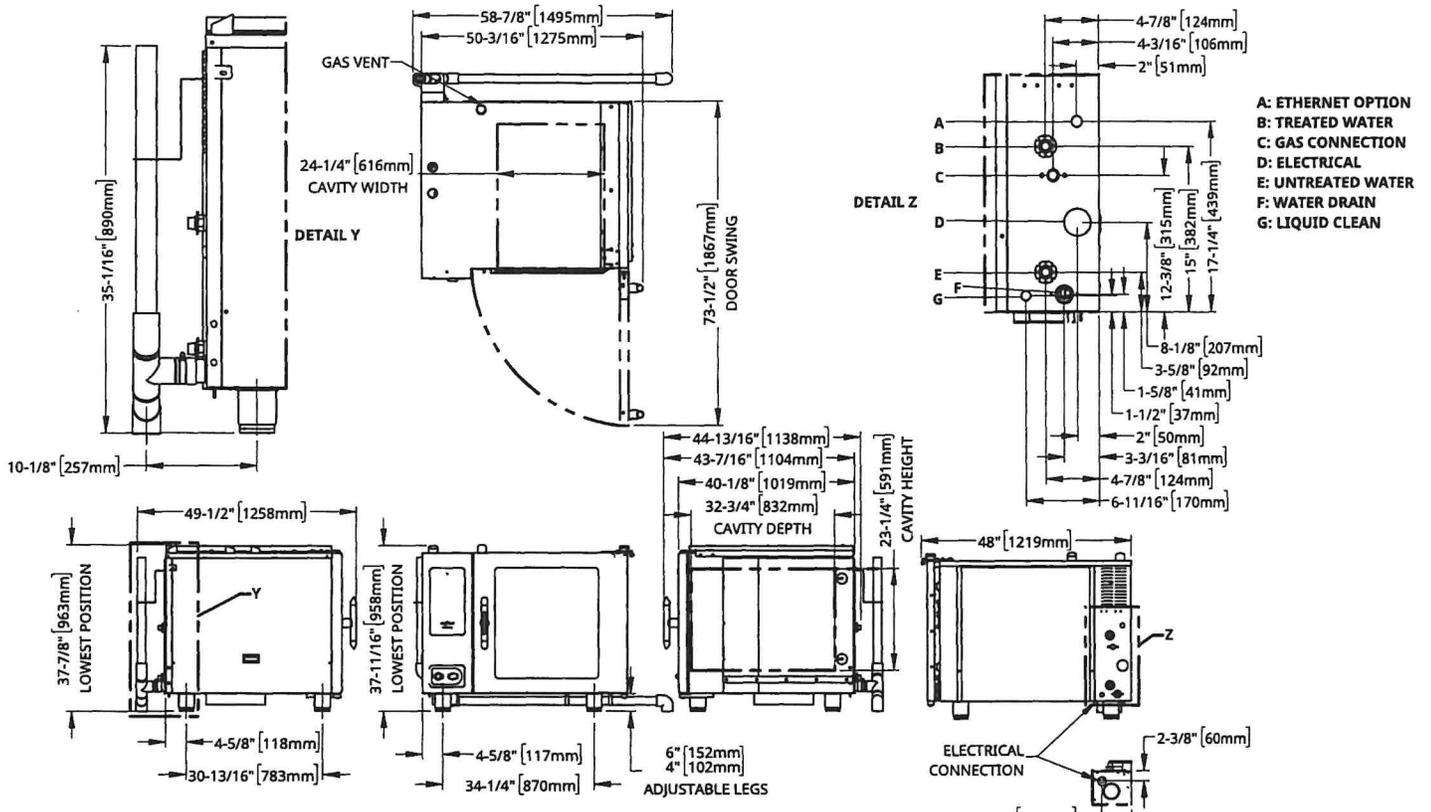
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	<b>Ventech Hood Plus Exterior (H x W x D)</b>	<b>Net Weight</b>	<b>Ship Dimensions (L x W x H)*</b>	<b>Ship Weight*</b>
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	<b>Oven with Ventech Hood (H x W x D)</b>	<b>Net Weight</b>	<b>Ship Dimensions (L x W x H)*</b>	<b>Ship Weight*</b>
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	<b>Oven with Ventech Hood Plus (H x W x D)</b>	<b>Net Weight</b>	<b>Ship Dimensions (L x W x H)*</b>	<b>Ship Weight*</b>
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

\*Domestic ground shipping information. Contact factory for export weight and dimensions.

# Prodigi™ Pro 7-20 (E/G)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

### Ship Dimensions (L x W x H)\*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

### Ship Weight\*

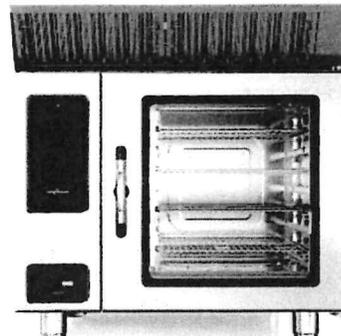
Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

\*Domestic ground shipping information. Contact factory for export weight and dimensions.

## OVENS WITH VENTECH® HOOD

### Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



# Prodigi™ Pro 7-20 (E/G)



7-20E	V	Ph	Hz	AWG**	ECO				Turbo Option*				Connection				
					A	A^	Breaker minimum	kW	kW^	AWG**	A	A^		Breaker minimum	kW	kW^	
7-20E ELECTRIC	208-240V	208	3	50/60	6	45.7	46.4	58A/58A^	16.4	16.7	4	53.4	54.2	67A/68A^	19.2	19.5	3Ø/PE
		240	3	50/60	6	52.7	53.9	66A/68A^	21.9	22.4	4	61.4	62.7	77A/79A^	25.5	26.0	3Ø/PE
	440-480V	440	3	50/60	12	20.6	21.0	26A/27A^	15.7	16.0	10	24.7	25.9	31A/33A^	18.3	19.7	3Ø/PE
		480	3	50/60	12	22.4	23.1	28A/29A^	18.7	19.2	10	26.2	28.5	33A/36A^	21.8	23.7	3Ø/PE

\*No-cost option on electric models.

^Values for units with Ventech Hoods.

\*\* Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

7-20E	V	Ph	Hz	AWG**	ECO			Turbo Option*			Connection	
					A	Breaker minimum	kW	AWG**	A	Breaker minimum		kW
208-240V	208	3	50/60	6	47.2	59A	17.0	4	54.7	69A	19.7	3Ø/PE
	240	3	50/60	6	54.4	68A	22.6	4	63.1	79A	26.2	3Ø/PE
440-480V	440	3	50/60	12	21.9	28A	16.2	10	24.7	31A	18.8	3Ø/PE
	480	3	50/60	12	23.8	30A	19.2	10	26.8	34A	22.3	3Ø/PE

\*No-cost option on electric models.

\*\* Conducteur minimum recommandé de température nominale de 90 °C et ambiante de 30 °C.

- Les raccordements électriques doivent être conformes à toutes les réglementations en vigueur.
- Utiliser exclusivement sur un propre circuit de dérivation séparé.
- Les fours ne sont pas fournis avec un cordon ou une fiche électrique.
- L'alimentation électrique peut être par câblage ou par cordon et fiche. Les codes en vigueur peuvent exiger un dispositif de protection contre les courants résiduels. Si c'est le cas, ce dispositif doit accepter un courant de fuite de 20 mA.

7-20G	V	Ph	Hz	AWG**	Without Smoker Option			With Smoker Option			Connection
					A	Breaker minimum	kW	A	Breaker minimum	kW	
	120 V	1	60	12	6.8	20A	0.84	12.0	20A	1.5	1Ø/PE
208-240 V	208	1	50/60	14	4.8	15A	1.0	7.3	15A	1.5	1Ø/PE
	240	1	50/60	14	4.2	15A	1.0	7.1	15A	1.7	1Ø/PE
208-240 V	208	3	50/60	14	4.8	15A	1.0	7.3	15A	1.5	3Ø/PE
	240	3	50/60	14	4.2	15A	1.0	7.1	15A	1.7	3Ø/PE

\*\* Recommended minimum conductor sized at 90°C and ambient 30°C.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

# Prodigi™ Pro 7-20 (E/G)



Top: 20" (508mm)  
 Left: 0" (0mm)  
 18" (457mm) recommended service access  
 Right: 0" (0mm) non-combustible surfaces  
**CLEARANCE** 2" (51mm) combustible surfaces  
 Bottom: 5-1/8" (130mm)  
 Back: 4" (102mm) between plumbing and nearest object

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.

**REQUIREMENTS**

**Heat of rejection**

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38

HEAT: ELECTRIC

**Noise emissions**

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

With hood system, a maximum 73 dBA was measured at 3.3 ft (1 m) from unit.

GELUID: ELEKTRISCH

**Heat of rejection**

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16

HEAT: GAS

**Noise emissions**

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

NOISE: GAS



**GAS REQUIREMENTS**

- Gas Requirements
- Gas type must be specified on order
  - Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Inlet Pressure Inches WC (kPa)	Minimum Inlet Pressure Inches WC (kPa)	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	98,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

\*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

**Water requirements (per oven)**

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200–1000 kPa) at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200–1000 kPa) at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" (40mm) connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

**Clearance requirements for water filtration system**

Do not install a water filtration system behind unit.

**Water Quality Standards**

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System or a water filtration system to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm

**CLEARANCE**

**CONTACT US**

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.  
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

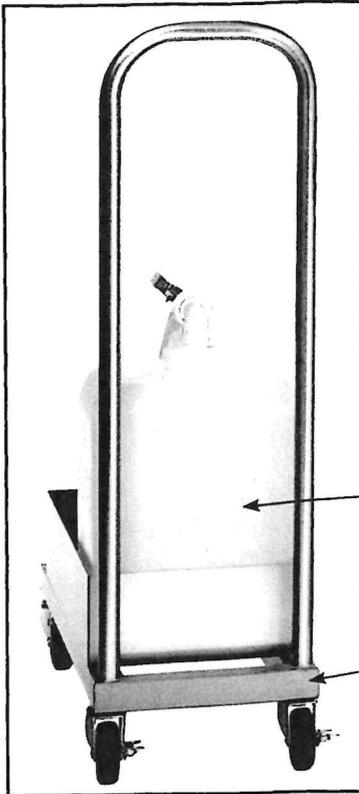
**ALTO-SHAAM.**

**CT PROformance™**

**CT Classic™**

ITEM NO. \_\_\_\_\_

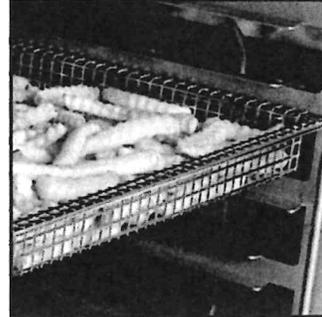
**COMBITHERM®  
COMBIoven**



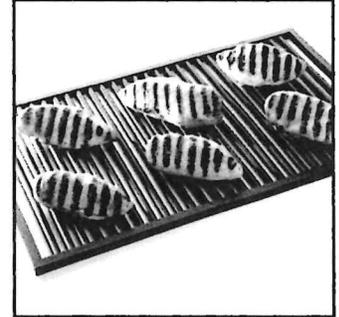
**SCALE FREE™**  
CITRUS BASED, NON-CORROSIVE  
DELIMING PRODUCT  
CE-27889

**POULTRY GREASE  
COLLECTION CONTAINER**  
15" x 9-3/4" x 9-3/4"  
(381 x 248 x 248mm)  
5014846

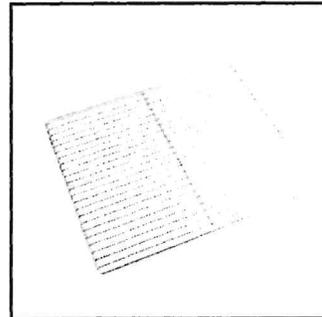
**MOBILE GREASE  
COLLECTION CART**  
37" x 11-3/16" X 28-1/3"  
(940 x 284 x 724mm)  
5014542



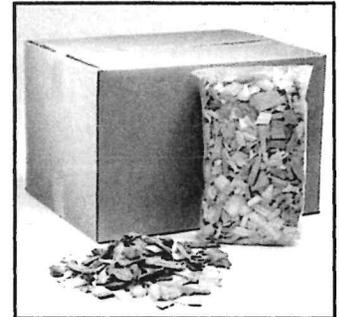
**FRY BASKET**  
12" x 20"  
(325mm x 530mm)  
BS-26730



**GRILLING GRATE**  
12" x 20"  
(325mm x 530mm)  
SH-26731



**SHELF, STAINLESS STEEL WIRE**  
\*SH-22473 SHOWN

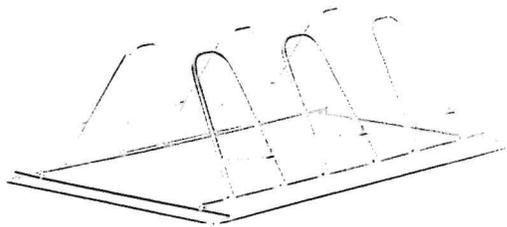
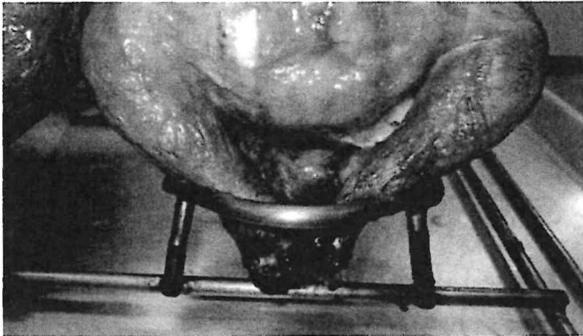


**WOOD CHIPS**

**OPTIONS & ACCESSORIES**

<input type="checkbox"/> <b>COMBICLEAN® COMBITABS™</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> <b>COMBITHERM® CLEANING LIQUID</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> <b>LIQUID CLEANER</b> — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> <b>GAS LINE QUICK DISCONNECT</b>	CR-33543
<b>GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)</b>	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> <b>PROBE, SOUS VIDE</b>	PR-36576
<b>SHELF, STAINLESS STEEL WIRE</b>	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
<b>WOOD CHIPS — BULK PACK 20 LB (9 KG)</b>	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545

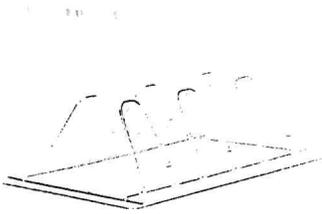
**COMBITHERM.<sup>®</sup>**  
**POULTRY ROASTING RACKS**



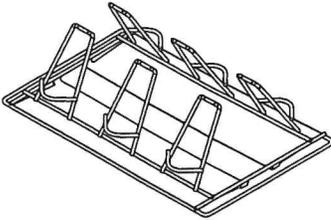
5014438  
6-piece Poultry Roasting Rack  
self-trussing, slides into the oven side racks  
[DESIGN PATENT D660647]

- Cook your poultry to its best and make it easy to handle.
- Ensure food quality and maximize the production, flexibility, and efficiency of the Alto-Shaam Combitherm combi oven with a variety of poultry roasting racks.
- Angled poultry roasting racks evenly space the birds allowing consistent roasting and the perfect golden brown finish.
- Designed for use in the Alto-Shaam Combitherm combi oven, these stainless steel racks slide effortlessly into the oven without the requirement of additional support pans, making loading and unloading safe and efficient.
- 6-piece poultry roasting rack, 5014438, is self-trussing, cutting prep time and purchasing costs [DESIGN PATENT D660647].
- 6-piece poultry roasting rack with drip guard, 5020829, is self-trussing, cutting prep time and purchasing costs. The drip guard ensures an even finish and maximum flavor of the poultry no matter where the poultry is placed in the oven.
- Self-trussing angled rack facilitates bird "dismounting" onto a full-size sheet pan for easy handling or bagging.

# COMBITHERM® POULTRY ROASTING RACKS



Description	Model	Capacity
5014438 6-piece Poultry Roasting Rack, self-trussing, slides into the oven side racks [Design Patent D660647]	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



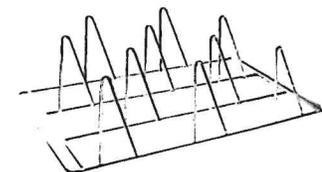
Description	Model	Capacity
5020829 6-piece Poultry Roasting Rack with drip guard, self-trussing, slides into the oven side racks	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-23000 6-piece Poultry Roasting Rack, placed inside a full-size hotel pan	CTX4-10E	1 rack per oven
	CTX4-10EVH	1 rack per oven
	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-23619 8-piece Poultry Roasting Rack, placed inside a full-size hotel pan	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-22634 10-piece Poultry Roasting Rack, slides into the oven side racks	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven

**ALTO-SHAAM.**

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.  
Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only  
[www.alto-shaam.com](http://www.alto-shaam.com)

## QC3-40

### Processing Freezer/Chiller/Refrigeration System



- The Alto-Shaam QuickChiller™ is a blast chiller freezer/chiller refrigeration system that provides additional food safety and production efficiency.
- Operational modes include Quick Freeze, Soft Chill for less dense items such as individual portions, Hard Chill for products with greater density, Holding for chilled or frozen items, and Automatic Defrost.
  - Quick Freeze range: -10°F to 10°F (-23°C to -12°C)
  - Soft Chill range: 24°F to 36°F (-4°C to 2°C)
  - Hard Chill range: 11°F to 23°F (-11°C to -5°C)
  - Holding range: -5°F to 40°F (-21°C to 4°C)
- The automatic hot-gas defrost provides a highly effective and efficient method for defrosting the evaporator coils.
- The Alto-Shaam QuickChiller safely and rapidly chills or freezes hot foods to proper holding temperatures well within HACCP/FDA food code guidelines.
- Intuitive control is fully operable from the large 7" (178mm) touchscreen, and includes 20 preset menu choices.
- The QuickChiller allows chilled foods to be stored for 5 days, including the day of preparation and the day of service.
- HACCP data access records chill modes, times and temperatures used during the previous 30 days, all downloadable to a USB device. Recipe and software updates also upload to the chiller via USB.

### Short Form Spec

The Alto-Shaam QC3-40 QuickChiller blast freezer/chiller includes a cabinet exterior with a #4 finish stainless steel front, door, sides and top insulated with non-CFC foamed-in-place polyurethane. The rear and bottom are galvanized metal. The QuickChiller cabinet interior is stainless steel, including stainless steel air plenums. The door opening perimeter features an ABS thermal break to prevent sweating. The door has a stainless steel exterior with a stainless steel liner, is hinged left as standard and includes one (1) recessed door pull. A press-fit magnetic gasket is provided for positive seal. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant. One (1) condensing unit connected to interlaced coated evaporator coils. The Quickchiller includes a USB port, HACCP data access, three (3) detachable internal product temperature probes, five (5) stainless steel shelves, and four (4) stainless steel side mount racks. Pans fit on ten (10) non-tilt pan slides spaced on 4" (102mm) centers.

#### QC3-40 Quickchiller



#### Factory-installed Options

##### • Electrical Choices

- 115V/208-230V, 1ph
- 220V, 1ph
- 380V-420V, 3ph

##### • Door Swing Choices

- Left-hand swing, standard
- Right-hand swing, optional

##### • Caster or Leg Choices

- 6" (152mm) adjustable legs, standard
- 5" (127mm) caster kit [5014751], optional

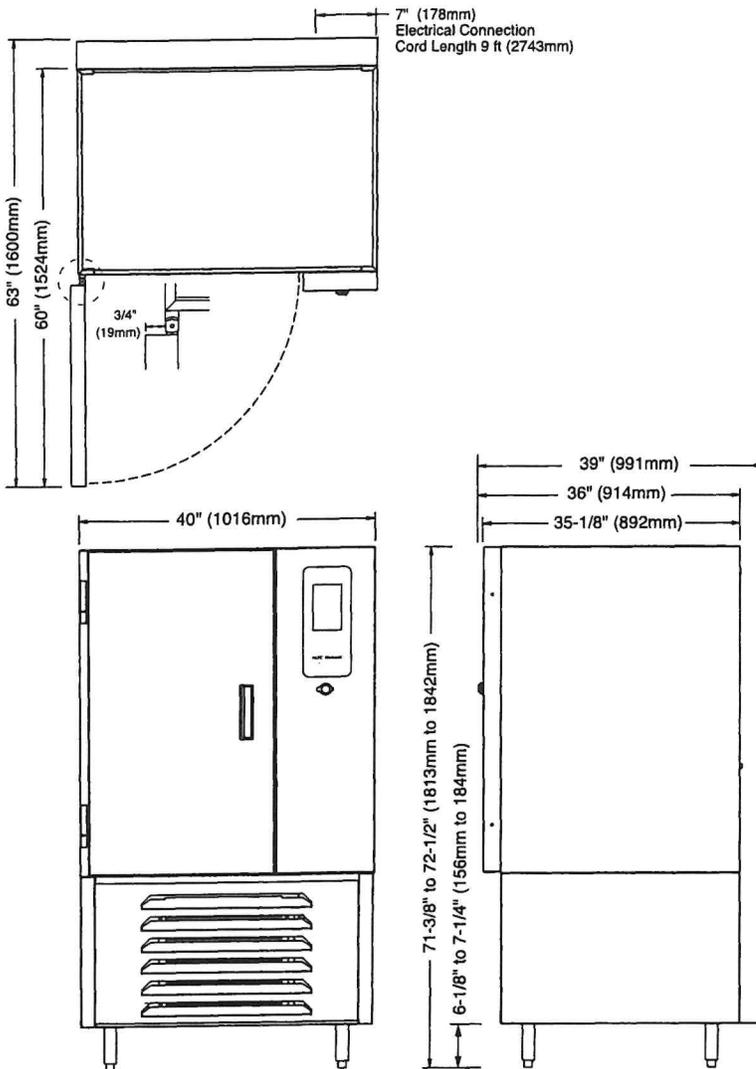


5-Year Limited Warranty on self-contained compressor. Effective from date of shipment. (excludes labor)



# QC3-40

## Processing Freezer/Chiller/Refrigeration System



Dimensions (H X W X D)	
<b>Exterior*:</b>	71-3/8" x 40" x 39" (1813mm x 1016mm x 991mm)
<b>Interior:</b>	39-1/2" x 22-9/16" x 25-1/4" (1003mm x 573mm x 641mm)

\*Add 1-1/8" (29mm) to height for fully extended leg

Electrical						
V	A	kW	HP	Connection	Cord and Plug	
115/208-230					NEMA 14-20P	
1Ph/60Hz	16.0	3.7	1-1/2	--	20A-250V plug	
Recommended circuit amperage: 20						
220					No cord	
1Ph/50Hz	20.0	4.4	1-1/2	L1, L2, G	No plug	
Recommended circuit amperage: 30						
380-420					No cord	
3Ph/50Hz	10.0	3.8	2-1/4	3-N-PE	No plug	
Recommended circuit amperage: 20						

Refrigeration	
Refrigerant: 80 oz. R-404a	
One (1) Condensing Unit:	
Freeze mode: 5,880 BTU's per hour at -5°F (-21°C)	
Chill mode: 11,400 BTU's per hour at +20°F (-7°C)	
Air circulation: 1,750 CFM	

Product/Pan Capacity	
Approximately 216 lb (98 kg) maximum	
Volume maximum: 135 quarts (171 liters)	
Full-size pans:	Gastronorm 1/1:
Eighteen (18) 20" x 12" x 2-1/2"	(530 x 325 x 65mm)
Full-size sheet pans:	
Nine (9)	18" x 26" x 1"

N.T.S.

Clearance Requirements	
<b>Back</b>	Rear clip provides 3" (76mm) clearance
<b>Top</b>	0" (0mm)
<b>Each Side</b>	1" (25mm)
18" (457mm) minimum from heat producing equipment	

Weight	
<b>Net:</b> 725 lb (329 kg)	<b>Ship:</b> 858 lb (389 kg)
<b>Carton dimensions:</b> (L X W X H) 45" X 44" X 78" (1143 X 1118 X 1981mm)	

Installation Requirements	
— Appliance must be installed level.	
— The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.	
— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. <b>Not factory supplied.</b>	

Accessories	
<input type="checkbox"/> Wire Shelves, Stainless Steel	SH-22584



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Due to ongoing product improvement, specifications are subject to change without notice.

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