

Quote

04/16/2025

Project:
Space Saving Hot Food Program

From:
Milneco LTD
Curtis Flanagan
34 Marr Rd
Rothesay, NB E2E 2R5
(506) 847-1044
(506) 650-7335 (Contact)

Item	Qty	Description	Sell	Sell Total
1	1 ea	VENTLESS FRYER  Broaster Model No. VF-3 VENTLESS FRYER SMARTTOUCH Broaster® VF-3 Smarttouch Ventless Enclosed Fryer, electric, countertop, 3 lb. product/21 lb. oil capacity, touch screen display with ability to pre-program up to 100 menu items, auto-lift, integrated ANSUL fire suppression system, stainless steel construction, UL, cULus	\$19,500.00	\$19,500.00
	1 ea	85989 International 120/208 V - 85989		
			ITEM TOTAL:	\$19,500.00
2	1 ea	DISPLAY CASE, HOT FOOD, COUNTERTOP  BakeMax (TVI) Model No. BMTSC27 Titan Series Heated Warmer/Display Case, countertop, full/self service, 27"W, 85°F-190°F temperature range, adjustable manual temperature control, exterior temperature display, (3) adjustable chrome plated shelves, LED interior top lighting, removable water pan, front & rear sliding glass doors, glass sides, dark gray exterior frame, 1000 watts, 120v/60/1-ph, 9 amps, NEMA 5-15P, cQPSus, CE, RoHS	\$1,500.00	\$1,500.00
	1 ea	1 Year limited warranty		
			ITEM TOTAL:	\$1,500.00
3	1 ea	REACH-IN UNDERCOUNTER FREEZER  Fagor Refrigeration Model No. FUF-60-N 19056225 Undercounter Freezer, two-section, 60-3/8"W, 20.6 cu.ft. capacity, (2) doors, (4) adjustable epoxy coated wire shelves, stainless steel interior & exterior, 5"casters (2 with brakes), front breathing self-contained refrigeration, 1/2 HP, cETLus, ETL-Sanitation, Made in North America	\$5,382.00	\$5,382.00
	1 ea	3 year parts and labor warranty, standard		
	1 ea	2 year additional (5 year total) compressor warranty, standard		
	1 ea	115v/60/1-ph, 6.5 amps, cord, NEMA 5-15P, standard		
	1 ea	Mounted on 5" castors (front 2 with brakes), standard		

Item	Qty	Description	Sell	Sell Total
			ITEM TOTAL:	\$5,382.00
4	1 ea	GRIDDLE WITH PLATENS, ELECTRIC Broaster Model No. INSTANT BURGER® CLAMSHELL GRIDDLE - A975	\$5,995.00	<Optional>
			Instant Burger® Clamshell Griddle, electric, countertop, (2) cooking modes, on/off switch, 115v/60/1-ph, 21 amps, NSF, UL, CSA	
			ITEM TOTAL: <Optional>	\$5,995.00
5	1 ea	PRESSURE SMOKER, ELECTRIC Broaster Model No. SMOKAROMA® PRESSURE SMOKER Smokaroma® Pressure Smoker, 31.5"W x 31.5"D x 35.5"H, smokes all types of meats, poultry, vegetables, and more under 12 psi, using 2 ounces of wood chips per cook cycle, NSF, cULus	\$27,500.00	<Optional>
				
		1 ea 00BC71 1 phase, 208 V - 00BC71		<Optional>
			ITEM TOTAL: <Optional>	\$27,500.00
			Total	\$26,382.00



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36-month term: \$949.75*

48-month term: \$754.53*

60-month term: \$635.81*

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Lease-to-Own (Start-up):

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36-month term: \$976.13*

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Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$26,382.00

BROASTER®
EQUIPMENT

Broaster® SmartTouch™ Ventless Fryer—VF-3

Standard Features



- *Easy to operate* – SmartTouch™ Touch screen controller features a large, full color, touch screen display with easy to navigate menu and ability to pre-program up to 100 menu items.
- *Unique Auto-Comp™* – automatically adjusts cooking time to accommodate for varying sizes and temperatures of loads.
- *Space-Saving design* for back-counter operation.
- *Specifically designed for convenient production* – cooks up to 3 pounds per load.
- *Built-in fire suppression system* in accordance with NFPA 17A and resettable high temp limit switch for added safety.
- *No hood required in most municipalities.*
- *HEPA and charcoal 2-stage air filter cartridge for ventless operation.*
- *Easy to clean* – all interior components are easily removed and dishwasher safe.
- *Proven round cooking well design* – engineered for more uniform heat distribution, durability, and efficiency; no cold spots or corners.
- *Auto-Lift* ensures consistent product output by automatically lowering the cooking basket at the beginning of the cook cycle and raising the basket at the end.



Specifications

Model VF-3 ventless fryer includes round cooking well with 21 pound cooking oil capacity. Unit is primarily stainless steel monocoque construction with black, welded and powder-coated steel base plate. Interior cooking well tray is designed to capture spills up to 22.5 cups. Heating element is fully immersible with lift-and-lock mechanism for easy cleaning.

SmartTouch Touch Screen Controller provides a programmable library with pre-loaded menu items and an automatic cook-cycle counter. Auto-comp feature automatically adjusts cooking time to accommodate for varying sizes and temperatures of load. On-screen prompts assist users in operation and maintenance functions.

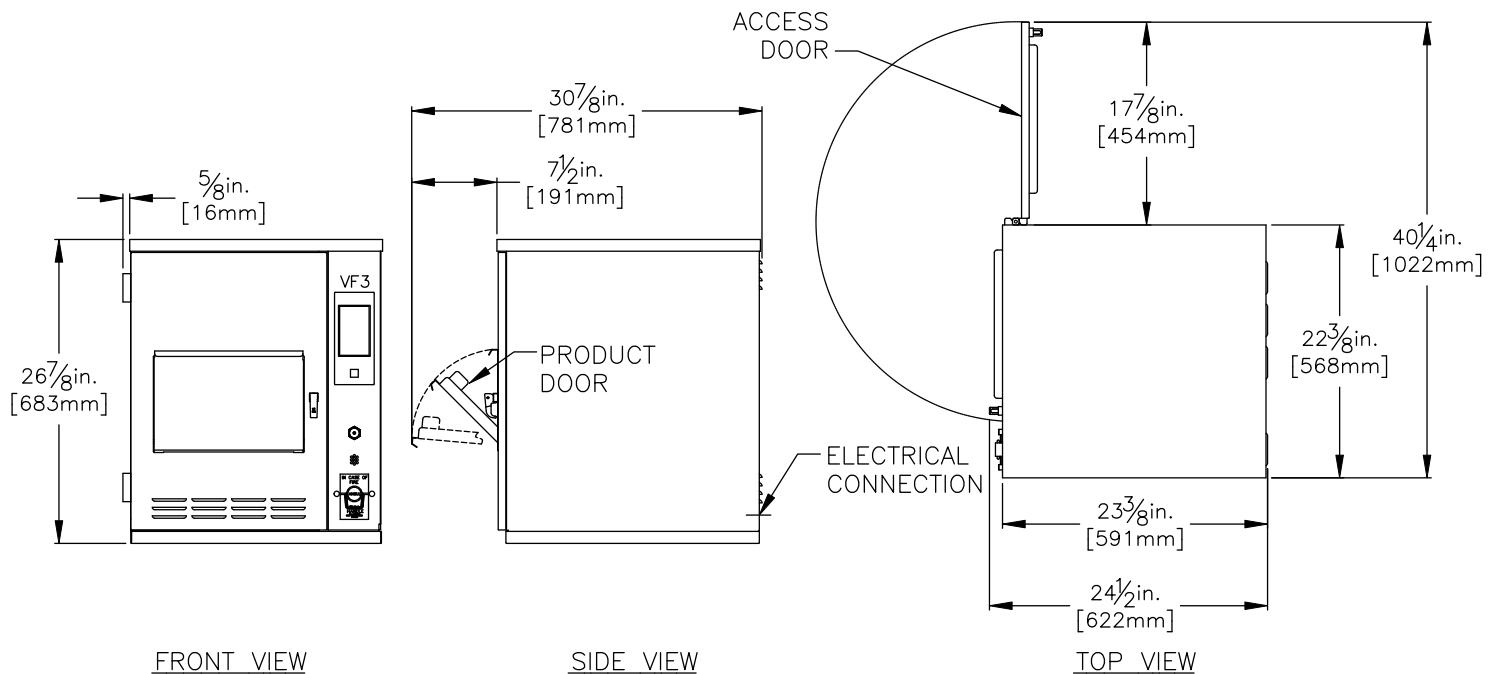
Unit is fitted with the following additional safety features: integrated ANSUL fire suppression system including on-board canister and two fusible links in cooking and

air-handling zones to meet NFPA 17A standards; redundant electrical controls managed by two interlocked contactors; fail safe high-limit thermostatic control with manual and remote reset features.

Three-stage air filtration system is powered by a ball bearing radial blower moving 100 CFM of air through the cooking chamber. System includes an easily removable and washable centrifugal grease extraction and flame suppression filter. There is also a two stage replaceable air filter cartridge. Filter cartridge captures over 80% of allowable particulate emissions and includes high grade HEPA media and activated carbon.

Equipment is covered by manufacturer's 1 year parts and labor warranty on all systems with additional 1 year on controller parts.

Broaster® SmartTouch™ Ventless Fryer—VF-3



Dimensions

Model	Capacity	Cooking Oil Capacity	Overall Dimensions			Net/Ship Weight
			W	D	H	
			22-3/8" (568 mm)	23-3/8" (591 mm)	26-7/8" (683 mm)	
VF-3 208v: 85902 240v: 85903	3 lbs./load 1.36 kg/load (approx. 24, 2 oz. tenders)	21 lbs./2.78gal. 9.53 kg/10.52L				117/171 lbs. (53.1/77.6 kg)

Energy Requirements

VF-3 5.5 kW Rated Heating Elements
 - 208 volt, 60 hz, 27 amps
 - 240 volt, 60 hz, 23 amps
 Single phase, 3 conductor power service required.
 No cord/plug provided.
 To be field wired according to ANSI/NFPA 70 or CSA C22.2

Additional Features

- Energy Savings Idle mode and auto shut-off.
- Information Center provides at-a-glance monitoring of all critical systems.
- Convenient front product door for ease of loading and unloading.
- Oil level "dipstick" to insure proper cooking levels.
- Coated basket handle for operator comfort and safety.

Complete Start-up Accessory Kit



Accessories & Options Available

- ☐ Removable basket cover to keep products submerged while cooking
- ☐ Complete Start-up accessory kit



Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMTSC Titan Series Heated Display Cases



Model BMTSC27



Display your food while keeping them at food safe temperatures with a BakeMax BMTSC Titan Series Heated Display Case. With sliding doors on both sides of the unit, they are perfect for increasing impulse sales in convenience stores, concession stands, kiosks, and snack stations.

Features:

- Brilliant Internal LED lighting on top
- Removable water pan to add humidity
- Manual adjustable temperature controller 85-190°F
- Exterior temperature display
- Three adjustable chrome plated shelves
- Tempered glass
- Shelf load capacity 22 lb
- Self-serve front sliding doors and easy filling rear sliding doors. (Model BMTSC14 has hinged front and back doors.)
- Available in the following widths:
 - 14" (Model BMTSC14)
 - 27" (Model BMTSC27)
 - 36" (Model BMTSC36)
 - 48" (Model BMTSC48)
- Product Color: Dark Gray
- 1 Year Limited Warranty



Model BMTSC14



Model BMTSC36



Model BMTSC48

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

BakeMax ® / Titan Ventures International Inc.

Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8 
1605 Crescent Cr Carrollton, TX, Dallas, TX 75006 

Space Saving Hot Food Program

Milneco LTD

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

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Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMTSC Titan Series Heated Display Cases

Specifications

Model	External Dimensions (WDH)	Packaged Dimensions (WDH)	Net Weight	Packaged Weight	Bottom Shelf	Middle Shelf	Top Shelf
BMTSC14	14" x 19.1" x 26.1"	17" x 23" x 28"	45 lb	60 lb	11.4" x 13.7"	11.4" x 12.4"	11.4" x 11.3"
BMTSC27	27" x 19.1" x 26.1"	30" x 23" x 28"	74 lb	90 lb	13.6" x 24.4"	12" x 24.4"	11" x 24.4"
BMTSC36	36" x 19.1" x 26.1"	39" x 23" x 28"	92 lb	120 lb	33.7" x 13.6"	33.7" x 12.4"	33.7" x 11.3"
BMTSC48	48" x 19.1" x 26.1"	51" x 23" x 28"	118 lb	150 lb	45.7" x 13.6"	45.7" x 12.4"	45.7" x 11.3"

Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMTSC14	120	1	7.1	800	60	5-15P
BMTSC27	120	1	9	1000	60	5-15P
BMTSC36	120	1	9.4	1100	60	5-15P
BMTSC48	120	1	12.5	1500	60	5-15P



Temperature Display



Water Pan located in front of BMTCS14 and in back for the BMTCS27 / 36 / 48



Chrome Plated Shelves



LED Lighting



Manual Temperature Control

Power Switch

BakeMax ® / Titan Ventures International Inc.

Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8

1605 Crescent Cr Carrollton, TX, Dallas, TX 75006

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Milneco LTD

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Undercounter Refrigerators & Freezers

FUR/FUF Series



FUR-27-N FUR-36-N FUR-48-N FUR-60-N FUR-72-N
FUF-27-N FUF-48-N FUF-60-N

Item # _____

Standard Features

- Our "Next Generation" undercounters have been completely re-designed to ensure proper temperature even in **100 °F environments**.
- Exclusive base design for over **30% greater interior** capacity than most in it's class.
- All stainless steel interior and exterior construction for a clean & safe food environment. Coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with self closing mechanism and full length recessed door handles; **interior step design** for added insulation and protection of door gasket.
- With innovative and eco-friendly technology, Fagor utilizes R-290 Hydrocarbon designed to meet DOE's Energy Conservation standards with very low contribution to global warming (ODP-0) (GWP-3).
- Front breathing refrigeration system for built-in applications.
- 36" high working height / 3" casters (opt.) for 34" high applications.



FUR(F)-27-N



FUR(F)-48-N



FUR-72-N

Options & Accessories

- Epoxy coated shelves with clips
- 3" casters (set of 4, front 2 w/ brakes)
- Removable 4" back splash.
- Single & Double tier overshef
- 220 Voltss / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

Undercounters - Doors	Model	Doors	Shelves	Capacity Cu. Ft.	Amps	HP	Volts	Cabinet Dimensions W / D / H			Shipping (Wt. Cubes)	
	Undercounter Refrigerators											
	FUR-27-N	1	2	9.5	1.5	1/10	115	27-3/4"	30-1/8"	35-3/4"	182	21
	FUR-36-N	2	2	13.1	1.5	1/10	115	36-3/8"	30-1/8"	35-3/4"	258	33
	FUR-48-N	2	4	16.7	2.5	1/3	115	48-3/8"	30-1/8"	35-3/4"	260	35
	FUR-60-N	2	4	20.6	2.5	1/3	115	60-3/8"	30-1/8"	35-3/4"	305	47
	FUR-72-N	3	6	25.4	3.0	1/3	115	72-1/2"	30-1/8"	35-3/4"	365	56
	Undercounter Freezers											
	FUF-27-N	1	2	9.5	2.7	1/3	115	27-3/4"	30-1/8"	35-3/4"	183	21
	FUF-48-N	2	4	16.7	6.5	1/2	115	48-3/8"	30-1/8"	35-3/4"	265	35
	FUF-60-N	2	4	20.6	6.5	1/2	115	60-3/8"	30-1/8"	35-3/4"	310	47

* Depth does not include 1" bumper.

JULY 2021

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Tollfree: (866) 463 2467 Ph: (305) 779 0170 Fax: (305) 779 0173
info@fagorcommercial.com
www.fagorcommercial.com

Undercounter Refrigerators & Freezers

FUR/FUF Series



Specifications

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Doors: heavy duty stainless steel exterior and interior, in-step design with hinged solid doors and positive seal. Self closing mechanism and 120° stay open feature. Door openings have a plastic breaker strips to retard condensate formation. Provided with magnetic door gaskets, removable without tools. Recessed full length handles. Units come complete with a 2" Ecomate CFC-Free polyurethane insulation, foamed in place.

Refrigeration System

Self-contained capillary tube system using environmentally friendly (CFC Free) R-290 refrigerant. Front breathing for built-in applications. Evaporator coil is mounted to interior top panel encased in stainless steel. Large fan motor and fan blades for better air flow.

Refrigerators are designed to maintain temperatures between 33° to 38 °F and freezers 0° to -5 °F during normal operations. Digital controllers and thermostats on freezers, analog thermostats on refrigerators.

Shelving

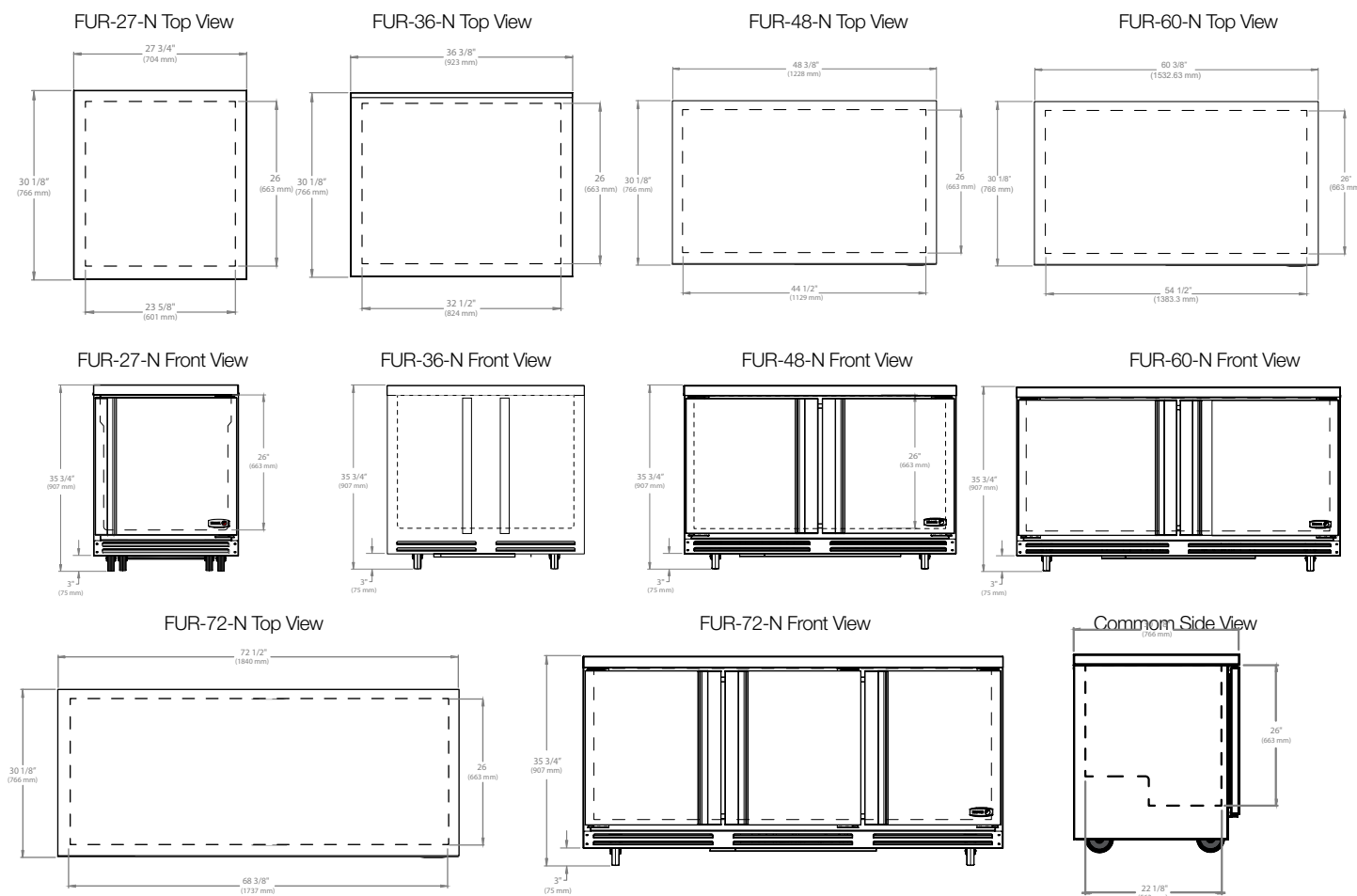
(2) Epoxy coated shelving per door with clips. Adjustable in-1/2" increments per shelf.

Others

Unit is supplied standard with an 8' cord and plug (Nema 5-15p). Standard 5" diameter casters, front 2 with brakes.

Warranty

3 year parts and labor warranty plus 2 additional year compressor warranty. (Continental U.S.A. & Canada only).



The manufacturer reserves the rights to modify materials and specifications without notice.



Project _____
 Item _____
 Quantity _____
 FCSI Section _____
 Approval _____
 Date _____
 Model _____

Instant Burger®



Standard Features

- **Fast and productive** – Cooks 2 fresh burgers in less than a minute. Over 200 burgers can be cooked in an hour*.
- **Direct Energy Transfer**– Meat is cooked through a direct energy transfer process where the energy is transferred directly through the meat.
- **Compact** – Requires only 23" x 16" of counter space. No hood required to operate.
- **Labor efficient** – Fast and simple operation increases productivity and cleanup is quick and easy.
- **Versatile** – Cooks hamburgers, hot dogs, sausage patties, chicken fillets, steakburgers, sausages or ground turkey burgers.
- **Energy efficient** – Contains no heating elements and requires no warming up and only uses energy while cooking.

* Cooktime varies with weight of product.



TESTED TO ANSI / NSF 4
 TESTED TO UL 197
 TESTED TO CAN/CSA-C22.2 No. 109-17

Specifications

Instant Burger® cooks great tasting burgers and other food products evenly without flipping or splattering grease.

Direct Energy Transfer cooks from the inside, unlike conventional grills, griddles and ovens, which use heat to cook from the outside. Pre-cooking and end-of-day waste are eliminated with Instant Burger. Foods are cooked without adding additional heat to your foodservice area.

Its compact and attractive stainless steel design is ideal for front of the house cooking.

With its safe and simple operation and automatic shut off, Instant Burger saves labor by providing employees with

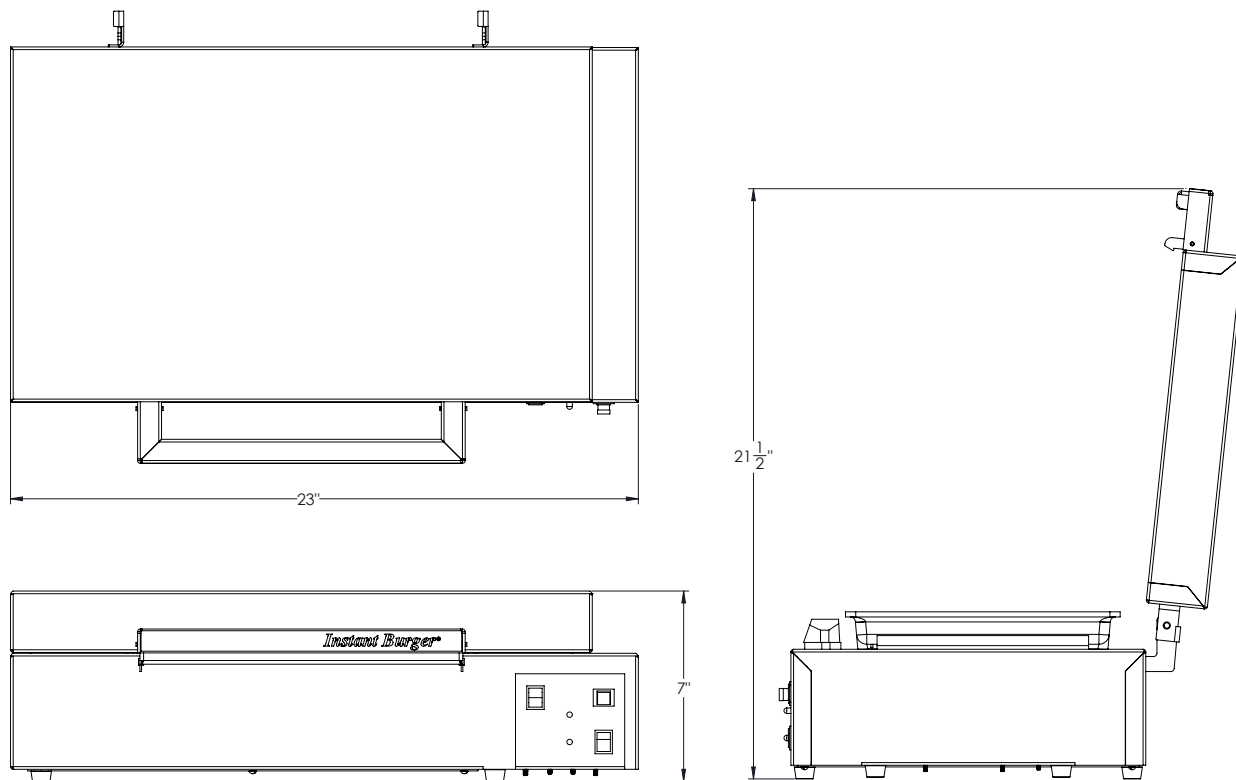
additional time to focus on other tasks.

Menu items in addition to burgers can be cooked in the Instant Burger, giving you the ability to expand your offerings.

Instant Burger operates without the need of expensive venting and uses only a 120 volt, 30 amp dedicated electrical circuit, conserving energy and saving you money!

Instant Burger can be easily cleaned immediately after cooking with no waiting for plates to cool. Both plates can be cleaned by removing them and immersing them in water.

Instant Burger®



Dimensions

Part Number	Overall Dimensions			Net/Ship Weight
	W	D	H	
A975	23"	16-1/2"	7"	35 lbs. (15.9 kg)
	(584 mm)	(518 mm)	(178 mm)	

Energy Requirements

115V, single phase, 21 Amps.
30 amp individual circuit required. Must be grounded.

Specifications subject to change without notice.



Smokaroma® Pressure Smoker

Standard Features

- *Fast and productive* – cooking up to 18 racks of fresh bone-in ribs per load in as little as 1 hour*.
- *Safe* – Normal operating pressure is 12 psi. Exhaust will occur between 14 to 15 psi and pressure release valve will release pressure if it exceeds 16 to 17 psi.
- *Cost effective* – Pressure smoking reduces shrinkage up to 40% over other methods.
- *Labor efficient* – Fast and easy operation increases productivity. No watching, basting or turning required. Auto shut-off after cook cycle is complete.
- *Compact* – Requires minimum space in kitchen and casters are standard, making unit portable.
- *Versatile* – Smokes all types of meats, poultry, vegetables, cheese and seafoods.
- *Dual Usage* – Ability to hot smoke or “cold” smoke food products. In hot smoke mode, the main elements will provide heat along with the charring element. In “cold” smoke mode, only the charring element will heat.
- *Customizable* – Any type of wood chips can be used; mesquite, hickory, pecan, cherry, etc. and only 2 ounces are used per cook cycle.
- *No Hood Required* – Approved by UL for ventless applications in both the US and Canada in accordance with the KNLZ commercial cooking appliances with integral systems for limiting the emission of grease-laden air when use in combination with the water bath assembly.



* Cooktime varies with weight of product.

Specifications

The Smokaroma Pressure Smoker combines the modern scientific method of pressure cooking with pressure smoking to create deliciously juicy, smoked foods.

Traditional pits require constant attention, such as turning the food and basting, while the Smokaroma Pressure Smoker eliminates the need for constant labor, while producing flavorful results in much shorter time.

Hot or “cold” smoke food products, including all types of meats, poultry, vegetables, cheese and sea foods.

Compared to the traditional dry method of smoking, pressure smoking locks in the juices and can reduce product shrinkage by 40%, resulting in a moist and flavorful product.

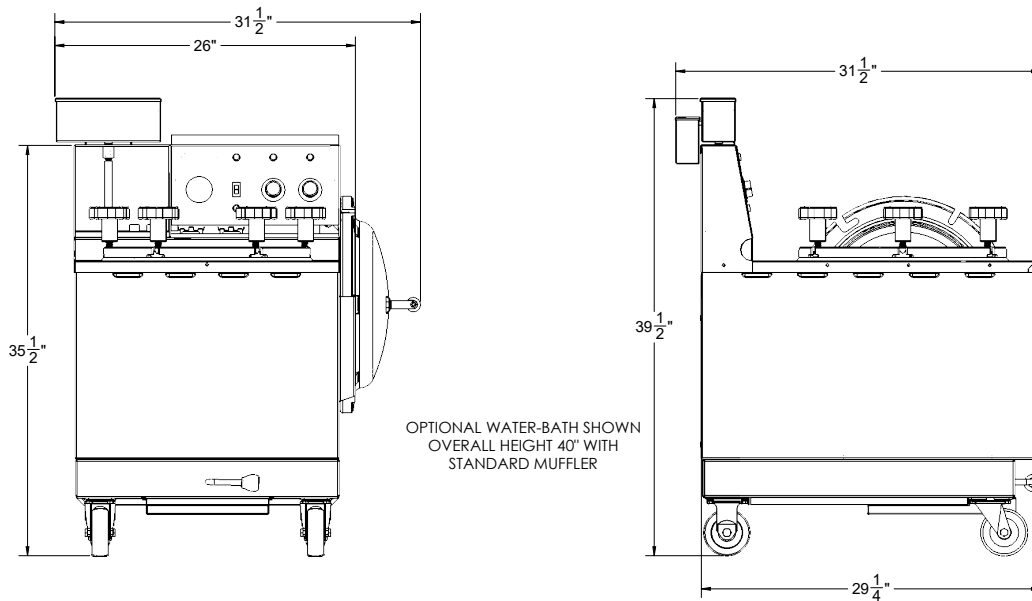
This compact, electric smoker occupies a small footprint and its casters provide additional mobility. With the optional water baffle, a vent hood is not needed to operate, as the unit is completely self-contained.**

The unit is also economical; once the proper pressure is reached, the unit idles and the product smokes on its own.

** Local codes prevail for hood requirements

Smokaroma® Pressure Smoker

BC71-BC73



Specifications

Model	W x D x H (mm)	Capacity	Volts	Hz	Watts	Phase	Weight lbs. (kg)
BC71	31.5" x 31.5" x 35.5" (800 mm x 800 mm x 902 mm) 39.5" Height with Water Baffle	Up to 18 racks of Ribs/load Or Up to 12 heads of 8 piece cut Chickens/load	208/240	50/60	5,140	1 Phase	200 lbs. (91 kg)
BC73	31.5" x 31.5" x 35.5" (800 mm x 800 mm x 902 mm) 39.5" Height with Water Baffle	Or Up to 32 lb. Beef/load	208/240	50/60	5,140	3 Phase	200 lbs. (91 kg)

Specifications subject to change without notice.



Shelf/Rack Assembly



Spit/Rib Assembly